

Quattro Pazzi
RESTAURANT WEEK
Lunch 12.14



SMALL PLATES

HOUSE SALAD

**MIXED GREENS, CUCUMBER,
TOMATO, ONION, BALSAMIC DRESSING**

ENTREES

RIGATONI BOLOGNESE

BEEF AND VEAL RAGU, BASIL, TOMATO SAUCE, TOUCH CREAM

PENNE WITH BUTTERNUT SQUASH

**PEAS, SPINACH, SHALLOTS, SAGE, RICOTTA,
WHITE WINE, TOUCH OF CREAM,**

CHICKEN MILANESE

**PAN FRIED BREADED CHICKEN, ARUGULA,
GRAPE TOMATOES FRESH MOZZARELLA ,
LEMON AND OLIVE OIL DRESSING**

PAN SEARD BRANZINO

SPINACH, TOMATO VINAIGRETTE.

Quattro Pazzi
RESTAURANT WEEK
Dinner 20.14



SMALL PLATES

HOUSE SALAD

MIXED GREENS, CUCUMBER, TOMATO,
ONION, BALSAMIC DRESSING

QUINOA SALAD

BAISED QUINOA, ARUGULA, GRAPE TOMATO
FETA CHEESE, CORN

ENTREES

RIGATONI BOLOGNESE

BEEF AND VEAL RAGU, BASIL, TOMATO SAUCE, TOUCH CREAM

PENNE WITH BUTTERNUT SQUASH

PEAS, SPINACH, SHALLOTS, SAGE, RICOTTA,
WHITE WINE, TOUCH OF CREAM

CHICKEN MILANESE

PAN FRIED BREADED CHICKEN, ARUGULA,
GRAPE TOMATOES FRESH MOZZARELLA ,
LEMON AND OLIVE OIL DRESSING

PAN SEARD BRANZINO

MASHED POTATOES, SPINACH, TOMATO VINAIGRETTE.

DESSERT OF THE DAY