

Restaurant Week 2017

Lunch 12.17

First Course

Pasta Faggioli Soup

Our traditional Italian vegetarian style soup

Rainbow Watermelon

Feta Cheese, Sesame Seeds, Balsamic Demi glaze

Pesto Arancini

Panko Encrusted Pesto Risotto Balls with Marinara

Walnut and Endive Salad

Arugula, apples, gorgonzola, shallot vinaigrette

Second Course

Braised Beef Panini

Mozzarella, Mayo, Onions

Linguini Vongole

Clams, Cherry Tomatoes, Arugula, White Wine

Rigatoni Buttera

Hot sausage, sweet peas, creamy tomato sauce, ricotta salata

Chicken Siciliano

Mozzarella, Tomatoes, Roasted Potatoes, Tomato-Pesto Sauce

Dessert Add \$5

Belgium Chocolate Mousse

Homemade Tiramisu



Restaurant Week 2017

Dinner \$25.17

First Course

Rainbow Watermelon

Feta Cheese, Sesame Seeds, Balsamic Demi glaze

Pesto Arancini

Panko Encrusted Pesto Risotto Balls with Marinara

Walnut and Endive Salad

Arugula, apples, gorgonzola, shallot vinaigrette

Second Course

Linguini Vongole

Clams, Cherry Tomatoes, Arugula, White Wine

Rigatoni Buttera

Hot sausage, sweet peas, creamy tomato sauce, ricotta salata

Chicken Siciliano

Mozzarella, Tomatoes, Roasted Potatoes, Tomato-Pesto Sauce

Shrimp Scampi

Jumbo Shrimp, Sautéed Spinach, Tuscan Beans

Dessert Add \$5

Belgium Chocolate Mousse

Homemade Tiramisu



Quattro Pazzi

203-324-7000

269 Bedford Street