



Summer Restaurant Week Menu

LUNCH \$20.17 / 3-Courses / August 21 – September 4

APPETIZER

(Choice of)

GAZPACHO

Chilled Summer soup

MOZZARELLA CAPRESE

Fresh mozzarella cheese, plum tomatoes, mixed greens, basil oil & balsamic glaze

ENTREE

(Choice of)

PENNE ALLA MARGHERITA

Penne sauteed with mozzarella, garlic, ripe tomatoes and basil

CHICKEN MILANESE

Breaded cutlet topped with arugula, shaved parmigiano cheese and chopped tomatoes

EGGPLANT PARMIGIANA WEDGE

Fresh eggplant topped with melted mozzarella and tomato sauce

DESSERT

(Choice of)

PANNA COTTA or CANNOLI

Tax & gratuity not included.

SIGNATURE SUMMER COCKTAIL:

TUSCAN SUN \$12

Limoncello, UV vodka, rosemary simple syrup, fresh lemon juice, sparkling water, rosemary sprig garnish served on the rocks



Summer Restaurant Week Menu

DINNER \$35.17 / 3-Courses / August 21 – September 4

APPETIZER

(Choice of)

GAZPACHO

Chilled Summer soup

WHITE BEAN BRUSCHETTA

Our famous house made bread toasted and topped with white beans

ENTREE

(Choice of)

VEGETABLE LASAGNE

Roasted fresh vegetables, spinach, ricotta, mozzarella and pink sauce

CHICKEN FRANCESE

Lemon, shallots and white wine sauce served over risotto

GRILLED SALMON FILET

Served with spinach risotto and pesto sauce

DESSERT

(Choice of)

PANNA COTTA or CANNOLI

Tax & gratuity not included.

SIGNATURE SUMMER COCKTAIL:

TUSCAN SUN \$12

Limoncello, UV vodka, rosemary simple syrup, fresh lemon juice, sparkling water, rosemary sprig garnish served on the rocks