

# Restaurant Week

Lunch \$14.18

## First Course

### **Watermelon Gazpacho**

*Feta Cheese, Sesame Seeds*

### **Caramelized Pear Salad**

*Endive, Arugula, Walnuts, Gorgonzola, Champagne Vinaigrette*

### **Crispy Brussels Sprouts**

*Toasted Almonds, Honey-Hot Pepper Glaze*

## Second Course

### **Caprese Panini**

*Tomato, Fresh Mozzarella, Basil, Balsamic Drizzle*

### **Potato Gnocci**

*Fava Beans, Peas, Corn, Sundried Tomatoes, White Wine*

### **Rigatoni Al Forno**

*Peas, Mushrooms, Beef and Veal Ragù, Ricotta*

### **Chicken with Artichokes**

*Asparagus, Sundried Tomatoes, White Wine*

### **Swordfish Puttanesca**

*Capers, Tomatoes, Kalamata Olives, Spinach, Risotto Cake*



203-324-7000

**Quattro Pazzi**

269 Bedford Street

*Sorry, no substitutions*

# Restaurant Week

Dinner \$28.18

## First Course

### **Watermelon Gazpacho**

*Feta Cheese, Sesame Seeds*

### **Caramelized Pear Salad**

*Endive, Arugula, Walnuts, Gorgonzola, Champagne Vinaigrette*

### **Crispy Brussels Sprouts**

*Toasted Almonds, Honey-Hot Pepper Glaze*

## Second Course

### **Potato Gnocci**

*Fava Beans, Peas, Corn, Sundried Tomatoes, White Wine*

### **Rigatoni Al Forno**

*Peas, Mushrooms, Beef and Veal Ragu, Ricotta*

### **Chicken with Artichokes**

*Asparagus, Sundried Tomatoes, White Wine*

### **Swordfish Puttanesca**

*Capers, Tomatoes, Kalamata Olives, Spinach, Risotto Cake*

## Dessert of the day



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