



Summer Restaurant Week

LUNCH

\$22.18

THREE COURSE LUNCH

APPETIZERS

(Choice of)

Arugula Salad

Shaved Parmigiano Cheese, lemon vinaigrette

Chilled Gazpacho

ENTREES

(Choice of)

Ravioli al Pomodoro

Cheese ravioli, fresh pomodoro sauce, shaved ricotta salata

Chicken Napolitano Wedge

Grilled chicken breast, broccoli rabe, garlic, melted mozzarella
served with hand cut french fries

Basa Calabrese over Spinach

Mild white fish filet served in a savory tomato, olives, artichoke, capers, garlic sauce

DESSERT

Panna Cotta

White Wine - Fiano Zensa, Organic grapes from Puglia, Italy gl 12 / btl 35

Red Wine - Morellino di Scansano, Tempo Riserva, Italy gl 12 / btl 35



Summer Restaurant Week

DINNER

\$38.18

THREE COURSE DINNER

APPETIZERS

(Choice of)

Mussels Acqua Pazza

Steamed with garlic, tomato, white wine, evoo

Arugula Salad

Shaved Parmigiano cheese, lemon vinaigrette

Chilled Gazpacho

ENTREES

(Choice of)

Chicken Margherita

Chicken breast sauteed with tomato, onion, garlic, fresh mozzarella, over penne

Rainbow Trout

Mango salsa, lemon white wine sauce, spinach risotto

Fusilli Avellinesi dell' Orto

Fresh fusilli pasta, farm stand vegetables, tomato, garlic, evoo, shaved parmigiano

DESSERT

Panna Cotta

White Wine - Fiano Zensa, Organic grapes from Puglia, Italy gl 12 / btl 35

Red Wine - Morellino di Scansano, Tempo Riserva, Italy gl 12 / btl 35