



Restaurant Week Lunch \$14.20

APPETIZERS

Tutti Pazzi Fig Salad

Figs, mixed greens, carrots, beets, onions, fresh tomatoes, white balsamic vinaigrette

Summer Seafood Salad

Shrimp, scallops, calamari, swordfish, freeze, avocado, mango

Mussels

Spanish chorizo, Tuscan beans, garlic white wine

ENTREES

Caprese Panini w/ fries or salad

Tomato, fresh mozzarella, basil pesto

Veal Milanese Panini w/ fries or salad

Baby arugula, avocado, tomatoes, chipotle mayo

Chicken Wrap w/ fries or salad

Fresh mozzarella, sun dried tomatoes, pesto

Rigatoni Bolognese

Veal and beef ragu, parmesan cheese

Chicken Francese

Sautéed spinach, lemon butter sauce

Mini Cannoli add \$3 **Glass Red/White** add \$6

**Consuming raw or undercooked meat, poultry, seafood, or eggs, may increase your risk of food-borne illness*



Restaurant Week Dinner \$28.20

APPETIZERS

Tutti Pazzi Fig Salad

Figs, mixed greens, carrots, beets, onions, fresh tomatoes, white balsamic vinaigrette

Mussels

Spanish chorizo, Tuscan beans, garlic white wine

Summer Seafood Salad

Shrimp, scallops, calamari, swordfish, freeze, avocado, mango

Mushroom Arancini

Saffron aioli

ENTREES

Rigatoni Bolognese

Beef and veal ragu, parmesan cheese

Seafood Linguini Pesto

Shrimp, scallops, mussels, sun dried tomatoes, peas, pesto cream sauce

Chicken Regiano

Blackened Chicken, Spanish chorizo, broccoli rabe, shaved parmesan, Tuscan beans, olive oil

Grilled Swordfish

Fregola, fresh corn, peas, tomato, red beet vinaigrette

DESSERT / Chef's selection

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