



Restaurant Weeks Lunch \$20.00

APPETIZERS

Watermelon Salad

Arugula, Watermelon, Prosciutto, Pumpkin Seeds, Balsamic Reduction

Crab Arancini

Onions, Red Peppers, Crab Meat, Spicy Aioli

Shrimp Ceviche

Plum Tomatoes, Red Onions, Cilantro, Lime Juice, Plantain Chips

ENTREES

Blackened Salmon Panini

Lettuce, Tomato, Red Onions, Avocado, Mayonnaise

Rigatoni Bolognese

Veal and Beef Ragù, Creamy Tomato Sauce, Topped with Ricotta Cheese

Orecchiette & Sausage

Garlic, Olive oil, Fresh Tomato, Broccoli Rabe, Chili Flakes, Parmesan Cheese

Chicken Sofia Loren

Spinach, Melted Fontina Cheese, White Wine Sauce

Macadamia Crusted Salmon

Lentils, Jasmine Rice, Lemon Beurre Blanc

Mini Cannoli add \$5

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



Restaurant Weeks Dinner \$40.00

APPETIZERS

Watermelon Salad

Arugula, Watermelon, Prosciutto, Pumpkin Seeds, Balsamic Reduction

Crab Arancini

Onions, Red Peppers, Crab Meat, Spicy Aioli

Shrimp Ceviche

Plum Tomatoes, Red Onions, Cilantro, Lime Juice, Plantain Chips

Caprese Crostini

Fresh Mozzarella, Tomato, Onions, Pesto, Balsamic Reduction

ENTREES

Linguine Tri Colore & Shrimp

Black Olives, Chick Peas, Spicy Tomato Sauce

Rigatoni Bolognese

Veal and Beef Ragù, Creamy Tomato Sauce, Topped with Ricotta Cheese

Chicken Sofia Loren

Spinach, Melted Fontina Cheese, White Wine Sauce

Macadamia Crusted Salmon

Lentils, Jasmine Rice, Lemon Beurre Blanc

Dessert

Chefs Selection

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