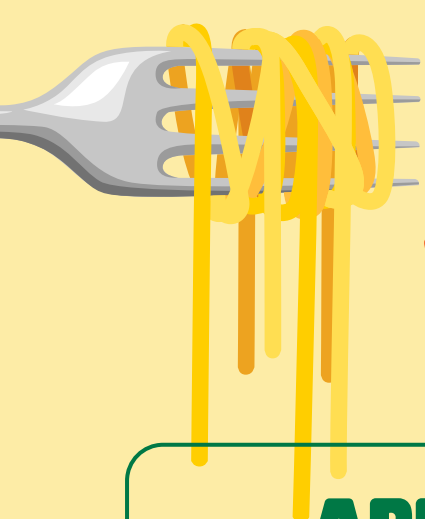




RESTAURANT WEEK \$20

LUNCH
MENU

APPETIZERS: (SELECT ONE)

WATERMELON SALAD

Arugula, ricotta salata,
sesame seeds,
balsamic glaze

FRITTI MISTI

Shrimp, calamari, white fish,
chipolte sauce

MUSSELS

Lemon pepper sauce,
crostini

STEAK TIPS

Chimichurri
sauce

ENTREES: (SELECT ONE)

ROAST BEEF PANINI

Caramelized onions, tomatoes,
lettuce, mozzarella, spicy mayo,
french fries

GRILLED BRANZINO

Arugula, artichokes, radicchio,
onions, cherry tomatoes,
lemon olive oil

SUMMER CHICKEN

Served with corn,
zucchini, cream sauce

CHEF SALAD

Capicola, prosciutto, bacon,
boiled egg, fresh mozzarella,
mixed greens, ranch dressing

BURRATA RAVIOLI

Homemade vodka sauce

RIGATONI & SALMON

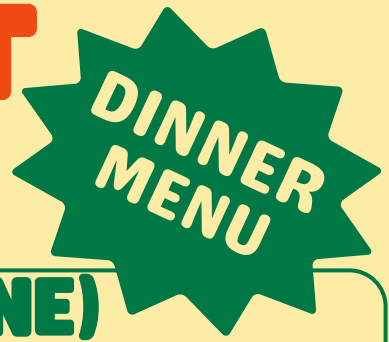
Cream sauce, sesame seeds



- NO CHANGES ARE SUBSTITUTIONS
- MENU SUBJECT TO CHANGE



RESTAURANT WEEK \$45



APPETIZERS: (SELECT ONE)

WATERMELON SALAD

Arugula, ricotta salata,
sesame seeds,
balsamic glaze

SALMON CARP. CROSTINI

Salmon carpaccio, onions,
tomatoes, avocado,
sesame seeds, teriyaki sauce

STEAK TIPS

Chimichuri
sauce

CLAMS OREGANATA

Breadcrumbs, bacon, oregano,
butter, lemon white wine sauce

MUSSELS

Lemon pepper sauce,
crostini

ENTREES: (SELECT ONE)

COD FISH LIVORNESE

Capers, olives, tomatoes,
fried polenta cake, tomato sauce

FLAT IRON STEAK

French fries, broccoli,
brandy cream sauce

ORECCHIETE SCARPIELLO

Chicken, hot sausage, mushrooms,
onions, cherry peppers,
white wine sauce

LOBSTER PAPPARDELLE

Lobster meat, fresh tomatoes,
asparagus, lobster sauce

CHICKEN STRACIATELLA

Panko crusted chicken breast, cherry tomatoes,
straciatella cheese, basil, balsamic glaze

DESSERT CHEFS SELECTION

- NO CHANGES ARE SUBSTITUTIONS
- MENU SUBJECT TO CHANGE

