**RESTAURANT WEEK DINNER MENU**

**FIRST COURSE**

***Choice of***

***INSALATA CAESAR***

*Classing Caesar dressing with homemade croutons.*

***INSALATA DI ARUGULA***

*Arugula served with goat cheese, fresh tomatoes, artichokes and a lemon vinaigrette dressing.*

***MOZZARELLA AL BASILICO***

*Homemade buffalo mozzarella served with roasted peppers, tomatoes & fresh basil.*

***ZUPPA DEL GIORNO***

*Chef’s soup selection of the day.*

**SECOND COURSE**

***PENNE ALLA CARUSO***

*Pencil point pasta in a vodka & tomato sauce lightly creamed with peas & pancetta.*

***SPAGHETTI ALLA ADRIATICO***

*Homemade spaghetti sautéed with shrimp, olives and chopped tomatoes in a truffle oil sauce*

***RAVIOLI ALLA VIOLA***

*Homemade Lobster Ravioli in a pink vodka sauce.*

***ORECCHIETTE ALLA ROMANA***

*Shell shaped pasta tossed with chicken, sausage & mushrooms in a white wine garlic sauce with fresh plum tomatoes.*

***VITELLO MARSALA***

*Veal medallions cooked in a sweet marsala wine sauce with shrimp, mushrooms and chopped tomatoes.*

***VITELLO PICATTA***

*Breaded veal cutlet with fresh mozzarella and plum tomatoes in a rich tomato sauce.*

***POLLO POMODORO***

*Chicken cutlet with fresh mozzarella and plum tomatoes in a rich tomato sauce.*

***POLLO CARCIOFI***

*Chicken breast with artichokes and sun-dried tomatoes in a white wine sauce.*

***SALMON DI CAPPERI***

*Oven-roasted salmon sautéed with pearl onions and capers, with a light marinara sauce.*

***PORK CHOP***

*Stuffed with prosciutto di Parma, fontina cheese, spinach, raisins in a port wine sauce.*

***RIBEYE***

*Served in a brandy & pears sauce.*

**THIRD COURSE**

*Choice of*

*Chef’s selection of delectable Desserts, Coffee, Tea, Cappuccino, Espresso Price: $45/ pp+tax+tip*