**RESTAURANT WEEK LUNCH MENU**

**FIRST COURSE**

***Choice of***

***INSALATA CAESAR***

*Classing Caesar dressing with homemade croutons.*

***INSALATA BISTRO***

*Seasonal mixed green salad with balsamic vinaigrette.*

***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**

***Choice of***

***PENNE ALLA CARUSO***

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

***LINGUINI PIZZAIOLA***

*Linguini pasta with veal, olives & capers in a spicy marinara sauce.*

***GNOCCHI AL FILETTO DI POMODORO***

*Homemade gnocchi with spinach and ricotta cheese in a fresh tomato basil sauce.*

***ORECCHIETTE ALLA ROMANA***

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

***VITELLO ALLA VIOLA***

*Veal medallions with fresh mushrooms, garlic & prosciutto in a rich veal sauce.*

***VITELLO POMODORO***

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

***POLLO CARCIOFFI***

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

***POLLO GAMBERI ALLA MARSALA***

*Chicken breast & shrimp in a sweet marsala wine sauce with mushrooms & chopped roma tomatoes.*

***PORK CHOP***

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

***TILAPIA***

*Fresh fillet of Tilapia in a garlic white wine piccata sauce, topped with large shrimp.*

**THIRD COURSE**

***Choice of***

*Chef’s selection of delectable Desserts, Coffee, Tea, Cappuccino, Espresso Price:$20/ pp+tax+tip*