

## **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: \$40/ pp+tax+tip*