

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.

Price:\$20/ pp+tax+tip