

# Restaurant Week

## Fall-Twenty-Seventeen

### All Night 3-Course Dinners

Starting @ \$30.00

SATURDAY LAST SEATING IS AT 5:45. ORDERS BY 6PM.

#### Antipasti

**zuppa del giorno**, SOUP OF THE DAY *Inclusive*

**zuppa di fagioli e escarole**, CANNOLINI BEAN AND ESCAROLE SOUP WITH SWEET FENNEL SAUSAGE AND SHAVED GARLIC *Inclusive*

**insalata di casa**, ARTISAN MIX, CHERRY TOMATOES, ENGLISH CUCUMBER, MIXED OLIVES, WHITE WINE VINAIGRETTE WITH OREGANO AND GARLIC, *Inclusive*

**risi pesi**, RISOTTO WITH PEAS *Inclusive*

#### Other Antipasti Instead Of Those Inclusive

**romaine alla caesar**, ROMAINE HEARTS, CREAMY LEMON-MUSTARD VINAIGRETTE, PECORINO ROMANO, ROASTED RED PEPPERS, WHITE ANCHOVIES **Add \$3**

**spinaci e gorgonzola**, BABY SPINACH, GORGONZOLA DRESSING, CRISPY DOUBLE SMOKED BACON, BOSC PEAR **Add \$3**

**arugula con caprino e barbabietola**, BABY ARUGULA WITH GOAT CHEESE, BEETS, CANDIED WALNUTS, BLOOD ORANGE VINAIGRETTE **Add \$3**

**risotto del giorno**, DAILY RISOTTO **Add \$3**

**cozze**, MUSSELS, WINE-GARLIC-SHALLOTS-THYME **Add \$3**

**salmone alla casa**, LEMONCELLO-DILL CURED SCOTISH SALMON, CITRUS SCENTED SHAVED FENNEL WITH EVO, CAPERS AND FRESH PARSLEY, SPICY AIOLI CROSTINI **Add \$4**

**risotto e granchio**, RISOTTO-CRAB CAKE, BASIL-PICKLE AOLI, ARUGULA WITH FRANTORIA VIRGIN OIL AND MALDON SEA SALT FLAKES **Add \$4**

**melanzane**, HERB BREADED EGGPLANT STACK, PINE NUT- BASIL- RICOTTA PESTO, MOZZARELLA, MARINARA **Add \$4**

**pepe cubanella ripieno**, STUFFED CUBANELLA PEPPER, BEEF, PORK, VEAL, PINE NUTS, WALNUTS, CURRANTS, PANKO, MARINARA SAUCE **Add \$5**

**misto di carne**, PLATE OF CHORIZO, FENNEL SALAMI AND PANCETTA, SWEET GOLDEN PEPPERS, ROASTED RED BELL PEPPERS, MIXED OLIVES, ARTICHOKE, PECORINO TOSCANO, AGED BALSAMIC, CROSTINI **Add \$6**

**ostriche all' arrosto**, ROASTED PANKO CRUSTED OYSTERS WITH PRESERVED LEMON, HERBS, SHALLOTS AND OLIVE OIL **Add \$8**

#### Entree Primi

GLUTEN FREE PENNE PASTA IS AVAILABLE

**gambero affogare**, POACHED JUMBO SHRIMP WITH SAN MANZANO PLUM TOMATOES, FISH FUME, SHAVED GARLIC AND FRESH OREGANO, LINGUINI **\$32**

**riccioli con salsiccia**, SHORT SPIRAL PASTA, ITALIAN FENNEL SAUSAGE, BROCCOLINI, GARLIC, CHILI, PECORINO **\$30**

**melanzane parmigiano**, EGGPLANT PARMESAN STACK, POTATO GNOCCHI, MARINARA, PECORINO **\$30**

**ravioli con zucca**, HOMEMADE BUTTERNUT SQUASH AND RICOTTA, SAGE BROWN BUTTER AND ROASTED, GARLIC, PARMIGIANO REGIANO **\$33**

**zuppa di cozza e linguini**, LOCAL MUSSELS, ITALIAN SAUSAGE, SHALLOTS, GARLIC, WHITE WINE, THYME AND MARINARA, LINGUINI **\$30**

**bolognese**, CLASSIC NORTHERN ITALIAN THREE MEAT RAGU, PENNE RIGATE **\$30**

**linguini nera con vongole**, BLACK LINGUINI, LOCAL LITTLENECKS, WINE, CLAME JUICE, OLIVE OIL, THYME ROASTED TOMATOES, GARLIC, SHALLOTS AND CHILI **\$33**

**agnello brasare con pappardella**, SAN MANZANO CHERRY TOMATO-RED WINE BRAISED LAMB, GAROFALO WIDE PASTE **\$32**

**gnocchi alla bosciaola**, POTATO GNOCCHI, SHERRY CREAM WITH ROASTED WILD MUSHROOM, PANCETTA, SHALLOTS, SAGE, TRUFFLE OIL, PECORINO **\$32**

**pollo catiatore**, FALL OFF THE BONE CHICKEN LEG, PLUM TOMATOES WITH SWEET ONION, FOUR COLORED BELL PEPPERS AND CRIMINI MUSHROOMS, PECORINO **\$30**

## Entrée Pesce

**merluzzo**, CHARDONNAY BAKED COD, RISOTTO-CRAB CAKE, LOBSTER CREAM-LEMON-WINE-BUTTER SAUCE WITH TARRAGON, SAUTEED SPINACH **\$36**

**capesante scottate**, SEARED JUMBO SCALLOPS, CECI BEAN PUREE WITH ROASTED GARLIC, SAUTEED BABY, SPINACH WITH SWEET CIPOLLINI ONION, ARUGULA PESTO, CHILI OIL **\$39**

**salmone agro dolce**, GRILLED SCOTISH WESTER ROSS SALMON FILLET, MODERN BALSAMIC SAUCE WITH HERBS DE PROVENCE, SAUTEED BROCCOLINI WITH GARLIC OIL, ROASTED SWEET POTATO WEDGES **\$35**

**zuppa di pesce alla cioppino**, A CLASSIC FISHERMANS STEW WITH SCALLOPS, SHRIMP, CLAMS, MUSSELS AND LOCAL WHITE FISH, TOMATO-PERNOD BRODETTO WITH BRAISED FENNEL, GRILLED CIABATTA WITH SAFRON AIOLI **\$38**

**rana pescatrice**, MONKFISH PAN-ROASTED, PRESERVED LEMON-PANKO CRUST, ROASTED SWEET CUBANELLA PEPPERS (plum tomatoes, garlic, capers, basil, calamata olives), BRUSSEL SPROUTS, POTATO GNOCCHI **\$35**

### pesce del giorno

CHEF'S SPECIAL FISH PREPARATION OF THE DAY **Market Price**

### Contorni side orders \$7

ROSEMARY ROASTED POTATOES, BUTTER ROASTED PARSNIPS AND CARROTS, MASHED POTATOES, ESCAROLE, BROCCOLI RABE OR BABY SPINACH WITH OIL AND GARLIC

BEFORE PLACING YOUR ORDER PLEASE ADVISE YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY. CONSUMING RAW OR UNDERCOOKED FOOD INCREASES THE RISK OF FOOD BORNE ILLNESS. A GRATUITY OF 20% MAYBE ADDED TO THE CHECK ON PARTIES OF FIVE OR MORE

## Entrée Carne

**pollo saltimbucco**, GIANNONI CHICKEN BREAST WITH PROSCIUTTO, FONTINA CHEESE AND SAGE, CHICKEN BRODO-LEMON-BUTTER SAUCE WITH HERB-GARLIC ROASTED PLUM TOMATOES, POTATO GNOCCHI **\$34**

**agnello alla brasare**, BRAISED LOIN LAMB CHOPS WITH VIDALIA ONIONS, OIL CURRED OLIVES, MIXED CHOPPED HERBS, BUTTERED SPAGHETTI SQUASH, ROASTED SWEET POTATO WEDGES **\$38**

**salsiccia e pepe**, SWEET SAUSAGE SAUTEED WITH RED AND GREEN BELL PEPPERS, SWEET ONION AND GARLIC, VEAL DEMI GLACE-BUTTER, MASHED POTATOES **\$30**

**involtini di vitello**, ROLLED STUFFED VEAL, ROASTED GARLIC, PANKO, PECORINO ROAMANO, FRESH PARSELY, BUTTERED LINGUINI, MARINARA SAUCE **\$36**

**pollo masala**, GIANNONI CHICKEN BREAST, ROASTED ROOT VEGETABLES, CELERIAC MASHED POTATOES, MARSALA PAN SAUCE WITH CRIMINI MUSHROOMS, ROASTED GARLIC AND TARRAGON **\$34**

**filetto di maiale**, 8OZ PORK TENDERLOIN, CRACKED FENNEL SEED DUSTED, ROASTED CUBANELLA PEPPER RELISH (plum tomatoes, garlic, capers, basil, calamata olives), GARLIC OIL SAUTEED ESCAROLE, ROSEMARY ROASTED YUKON GOLDS, **\$33**

**carne del giorno**, CHEF'S SPECIAL MEAT PREPARATION OF THE DAY **Market Price**

### Dolce - Inclusive

LEMON SORBET AND BLUE BERRY COMPOTE  
CAMEL TRILOGY- FUDGE CAMEL CHUCKS, CAMEL SAUCE  
VANILLA ICE CREAM WITH COMPOTE OF THE DAY  
MASCARPONE-RICOTTA CANNOLI AND CHOCOLATE SAUCE,  
PANNA COTTA-VANILLA BEAN CUSTARD, MIXED BERRY COMPOTE

**Add \$3.00**

CHOCOLATE BROWNIE AND VANILLA ICE CREAM, OR  
SPECIAL DESSERT OF THE DAY