

RESTAURANT WEEK 4/23-4/30

APPETIZERS

~Risotto Crab Cake~

Lemon aioli, spring pea salad

~Caeser salad~

House made dressing, spiced croutons

~Burrata Mozzarella~

Mix greens, red and gold beets, fig balsamic

~Fritto Misto (+3.00)~

Calamari, shrimp, artichokes, spicy marinara

~Nonna's Meatballs~

Fresh ricotta, tomato sauce

MAIN COURSE

~Mezzi Rigatoni~

Broccoli rabe pesto, sausage, cherry peppers

~Lobster Ravioli~ (\$2.00)

Shrimp, fresh herbs, champagne tomato cream

~Spring Vegetable Risotto~ (\$3.00 w/shrimp)

Seasonal vegetables, grana padana, fresh lemon

~Pork Casa~

Arugula, tomato, mozzarella, onions, honey balsamic

~Chicken Mediterranean~

Eggplant, tomatoes, zucchini, lemon white wine, fresh herbs

~Veal Scaloppini~ (\$3.00)

Mushrooms, madeira wine, truffle oil

DESSERTS

Please ask your server for tonight's special offerings

Coffee or Tea Included