



# RESTAURANT WEEK LUNCH MENU

available Monday-Friday 11am-3pm Jan. 18- 31

### appetizer

Fried Mozzarella served with marinara.

Caesar Salad with garlic croutons and parmigiana

### **Main Course**

### Gnocchi al Pesto Genovese

served with crispy pancetta atop

#### Chicken Parmigiana

Hand-breaded chicken breast, house marinara, melted mozzrella cheese. Served with spaghetti pomodoro.

### Rigatoni alla Zozzona

Italian sausage, bacon, egg yolk, aged parmigiana and tomato sauce

### **Chicken Arrabiata**

Penne pasta tossed with grilled chicken, fresh tomatoes, crushed red pepper, onion, basil and extra virgin olive oil.

### \$25/person

3-Course Lunch
10% of all proceeds go to
Culinaria SA

Open everyday Mon - Thurs 11am-9pm Fri & Sat 11am-10pm Sun 11am-8pm

### Dessert

### House-made tiramisu

Espresso-soaked ladyfingers, layered with sweet mascarpone and cocoa

### <u>Tuxedo</u>

Layered vanilla cake with chocolate mousse, vanilla mousse and chocolate ganache

**Chef Ernesto** 







## Italian Ristorante & Pizza

## RESTAURANT WEEK DINNER MENU

available daily 3pm-close Jan. 18-31

### **Appetizer**

### Wedge Salad

bacon, red onion, gorgonzola, cherry tomatoes, garlic croutons

### Fried Burrata

with sugo rosa and focaccia

### Bacon-Wrapped Scallops with spicy calabrese jelly

### **Asparagus Spears**

balsamic onions and gorgonzola

#### Main Course

Lobster Ravioli	35*	Venison Ragu	40*
with lobster sugo rosa and asparagus		Served with hand-made bucatini.	
Branzino	45*	Cioppino	45*
with mussel bisque and grilled broccolini		Halibut, mussels, clams, roasted red pepper, tomato broth. Served crostini	
Chicken Caprese	35*	Veal Parmigiana	45*
Stuffed with sun-dried tomatoes, fresh mozzarella and spinach. Served with garlic mashed potatoes.		Served with gnocchi alla sorrentina	

3-Course Dinner

\*Price Per Selection

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Open Everyday Mon-Thurs 11am-9pm Fri & Sat 11am-10pm Sun 11am-8pm

### Dessert

### <u>Tiramisu</u>

Espresso-soaked ladyfingers layered with sweet mascarpone and cocoa

### <u>Spumoni</u>

Layered pistachio, strawberry and chocolate ice cream

### Panna cotta

Served with mixed berries

**Chef Ernesto** 

