

-RESTAURANT WEEK LUNCH MENU-FIRST COURSE

House Salad

Mixed greens, carrots, tomatoes, croutons, pepperoncini peppers, balsamic vinaigrette

Caesar Salad

Crisp Romaine lettuce, garlic croutons, Grana Padano cheese, Caesar dressing

Fried mozzarella

Hand breaded mozzarella cheese with a side of our marinara sauce

SECOND COURSE

Gamberi e Carciofi

Pan seared shrimp, garlic, asparagus, cherry tomatoes, capers, white wine cream sauce. Topped with friend artichokes

Tortellini Bolognese

Cheese tortellini with a house made Bolognese sauce, topped with whipped ricotta.

Veggie Spaghetti

Zucchini and Squash spaghetti tossed with garlic, olive oil, cherry tomatoes and roasted red peppers and spaghetti pasta

Gourmet Pizza

Grilled chicken, spinach, garlic, alfredo sauce and cherry tomatoes.

THIRD COURSE

Mini Cannoli

Tiramisu

\$20.00 three course lunch option includes a soft drink.

Chef Ernesto Gonzalez



Please select one of the following courses:

Appetizer

Watermelon Salad

Cucumber, feta cheese, shaved onions, with balsamic reduction.

Heirloom Tomato Carpaccio

Shallots, olive oil, balsamic vinegar and burrata.

Spicy Italian Sausage Dip

Homemade Italian sausage, bell pepper medley. Served with crostini

Asparagus

with caramelized onions, gorgonzola and balsamic reduction drizzle

Entrees

Beef Tenderloin

with wild mushroom sauce, served with garlic mashed potato, broccolini,

Chorizo and Chickpea Pappardelle

Spanish chorizo and chickpea tossed with handmade pappardelle pasta

Bucatini all Pesto Genovese

Sautéed shrimp, Sundried tomato, spinach and mushrooms tossed in a Genovese pesto sauce with handmade bucatini

Branzino Florentine

Garlic, tomatoes, spinach, tomatoes, white wine sauce, touch cream served with a side of squash spaghetti.

Dessert

Black forest cake

Spumoni

Your patronage is sincerely appreciated. Enjoy!