



Restaurant Week Dinner Menu: Appetizer, Entree & Dessert \$35.00

::NO SUBSTITUTIONS::

APPETIZERS

Insalata Mista

Baby Greens, Cucumbers, Carrots & Parmigiano
With A Balsamic Vinaigrette

Arugula Salad

Arugula, Fennel, Gorgonzola With
An Apple Cider Vinaigrette

Bruschetta Classica

Grape Tomatoes, Garlic, Basil, & Olive Oil

Caprese

Fresh Sliced Mozzarella, Fresh Tomatoes & Basil

Sicilian Caponata

Chilled Eggplant & Veggies On Crostini

Tuscan Crostini

Large Beans With Pancetta, Tomato & Onions On Crostini

Tuscan Bean Soup

ENTREES

Margherita-Classica

Tomato Sauce, Basil, Fresh Mozzarella, &
Parmigiano

Americana

Tomato Sauce, Basil, Fresh Mozzarella, Parmesan &
Pepperoni

Quattro Formaggi

Fresh Mozzarella, Parmesan, Fontina, Gorgonzola &
Basil

Baked Rigatoni

Baked Rigatoni Pasta With Meat Sauce

Rigatoni Alla Norma

Rigatoni, Fresh Tomato Sauce, Eggplant,
Touch Of Ricotta & Basil

TOPPINGS

\$1.50 :: Capers, Olives, Basil, Garlic,
Tomato Sauce, Onions

\$2.95:: Arugula, Anchovies, Spinach, Eggplant,
Mushrooms, Artichokes, Cherry Tomatoes, Gorgonzola,
Ricotta, Fresh Mozzarella

\$3.95:: Buffalo Mozzarella, Prosciutto Di Parma, Italian
Ham, Salame, Sausage, Hot Soppressata, Burrata,
Pepperoni, Speck, Goat Cheese, Roasted Peppers

DESSERT

Tiramisu

Ricotta filled Cannoli

Budino Al Caramello Salted Caramel Budino

Cookie Platter



::Our restaurant has been operating with extraordinary increases in the cost of doing business. Rising prices, wages, rent, and supply chain challenges have continued beyond the pandemic, creating a difficult operating environment. We have reluctantly chosen to implement a separate 3% fee to offset some of these increases with the hopes that it can be eliminated in the future as conditions improve. (This is NOT a gratuity)

::We appreciate your support and understanding and will waive this fee
for everyone paying CASH::