

MONDAY, FEBRUARY 26TH THROUGH SUNDAY, MARCH 11TH, 2018

## DINNER \$25.18

TAX & GRATUITY NOT INCLUDED. PLEASE CHOOSE ONE ITEM FROM EACH COURSE.

### Appetizer Course

- Ricotta Crostini** - Three grilled crostinis with house-made ricotta and a side of our marinara sauce.
- Citrus Shrimp** - Trio of grilled shrimp over fresh oranges, shaved fennel, pickled red onion and black pepper.
- Crispy Pork Meatballs with Sweet and Sour Glaze**

### First Course

- Insalata Mista** - Mixed greens, house vinaigrette.
- Chicken Orzo Soup**

### Entrée Course

- Braised Short Rib Ragù** - Served on cheese ravioli.
- Grilled North Atlantic Salmon** - Over a sweet potato hash with toasted pepita seeds, dried cranberries, cannellini beans, green kale, drizzle of maple syrup.
- Chicken & Sausage Fra Diavolo** - Roasted chicken and sausage coins are tossed with fresh charred corn and fresno chili pepper in a spicy red sauce with casarecce pasta.

### \$28.18 Option

- Sliced Porchetta** - An Italian tradition...  
Pork belly rolled and slow roasted with layers of herbs and spices, served with roasted Tuscan potatoes, sautéed broccolini and topped with a sweet pear mostarda.

## LUNCH \$14.18

MONDAY THROUGH FRIDAY, 11:30 A.M. TO 4:00 P.M. ONLY. TAX & GRATUITY NOT INCLUDED. WITH THE PURCHASE OF AN ENTRÉE, YOUR CHOICE OF EITHER A FIRST COURSE OR DESSERT.

### First Course

- Grilled Sweet Sausage** - Arugula, gorgonzola cheese, walnuts, pickled apple and fig essence.
- Fried Italian Olives** - Green olives breaded with Italian crumbs and fried.  
Served with a creamy bleu cheese dipping sauce.
- Ricotta Crostini** - Three grilled crostinis with house-made ricotta and a side of our marinara sauce.

### Entrée Course

- Grilled Chicken Salad** - Chilled farfalle and spinach salad with grape tomatoes, capers, red onions and house made creamy Italian dressing.
- Grilled Bistro Steak Romesco** - Served over romesco sauce with sautéed chopped broccolini and cannellini beans.
- Shrimp with Orecchiette Pasta, Peas & Asparagus** - Pan seared shrimp with asparagus and peas tossed with orecchiette pasta in a white wine butter sauce with feta cheese and fresh mint.

### Dessert Course

- Two Scoops of Homemade Gelati**
- Canoli Duo** - Traditional vanilla canoli garnished with chocolate chips and powdered sugar.

\* Promotional menu Winter 2018; cannot be combined with any other promotional menu \*