



## **RESTAURANT WEEK MENU**

### **PRIMI**

#### **first course selections**

- BRUSCHETTA** - *Homemade Toasted Brick Oven Bread with Tomato-Basil Topping.*
- POLPETTE DI MELENZANE** - *Eggplant "Meat" Balls, Baby Marinated Mozzarella; Wood-Fired Roasted Peppers & Aged Balsamic.*
- POLENTA CRUSTED CALAMARI & WILTED BABY SPINACH** - *With Roasted Peppers, Grape Tomatoes & Capers Tossed with Lemon Extra Virgin Olive Oil & Parmigiano-Reggiano.*
- ANTIPASTO DI MARE** – *Shrimp, Scallops, Calamari, Crabmeat & Octopus Served on a Bed of Frisee Lettuce, with Lemon Infused Extra Virgin Olive Oil.*
- PROSCIUTTO E MELONE** - *An Italian Classic! Layered Melon, Micro Greens, Parma Prosciutto and 25 year aged Balsamic Glaze.*
- SOUP OF THE DAY.**

### **PASTA DI CASA**

#### **second course selections**

- RICCOTA GNOCCHI** \* - *With Garlic, Cherry Tomatoes & Artichoke.*
- EGGPLANT & GOAT CHEESE RAVIOLI**\* - *With Fresh Heirloom Tomato Sauce.*
- CAVATELLI CON RAGU DI AGNELLO**\* - *Cavatelli Pasta with Eggplant & Lamb Ragù.*
- SCIALATIELLI AI FRUTTI DI MARE**\* - *Clams & Mussels in Pomodorini Sauce.*
- CRAB EXTRAVAGANZA** - *Fresh Maryland & Jumbo Lump Crab Meat Simmered in a Light Herb & Wine Tomato Broth with Spaghettini Pasta.*

\* All Marked Pastas are House Made and Hand Crafted by "Chef Alfredo"!



## ***PIATTI FORTI***

### ***third course selections***

***-FISH OF THE DAY FILET*** -In Aqua Pazza “crazy water”with Fine Beans & Roasted Potatoes.

***-CEDAR PLANK SALMON*** -Herb Crusted, Served with Potato Fontina Torta & Grilled Asparagus.

***-INVOLTINI DI POLLO*** -Free Range Chicken Breast Filled with Herbed Goat Cheese & Wrapped in Proscitto di Parma with Broccoli Rabe, Baked Sweet Potato & Finished with Anju Pear & Fresh Sage Glaze.

***-VEAL TOSCANA*** - Sautéed in a Butter “Vernaccia” Wine with Fresh Artichokes, Wood Fired Tomatoes, Tuscan Pecorino & Baby Shrimp with Fine herbs. Served Over Spaghettini..

### ***-TAGLIATA ALLA FIORENTINA***

*Sliced Certified Black Angus Sirloin Steak Served With Arugula, Cannellini Beans, Heirloom Tomatoes & Extra Virgin Olive Oil.*

## ***I DOLCI***

### ***fourth course selections***

CHEF ALFREDO'S HOMEMADE DESSERT SELECTION

***four courses \$35, plus t & t  
drinks not included***