

**Restaurant Week August 2025**

**\$55.00 PP**

**1<sup>st</sup> Course**

**Antipasti Choose One:**

**Salsiccia**

Grilled Sausage, Sauteed Peppers and Onions

**Shrimp Cocktail**

Tail-On Shrimp, Cocktail Sauce, Parsley

**Bruschetta**

Toasted Bread, Butter Beans, EVOO, Mint, Basil, Garlic

**2<sup>nd</sup> Course**

**Zuppa e Insalata Choose One:**

**Pasta e Fagioli**

Thick Pasta and Bean Soup, Carrots, Fresh Herbs

**Misto**

Baby Greens, Romaine Lettuce, Grilled Onion, Grape Tomato, Sicilian Olives,  
Tomato Basil Vinaigrette

**Caesar**

Crisp Romaine Lettuce, Grana Padano Cheese, Croutons

**3<sup>rd</sup> Course**

**Gran Piastre**

**Capsante e Gamberi Provencal**

Grape Tomato, White Wine, Garlic, Onion, Butter, Parsley, Capers, Olives,  
Shrimp, Bay Scallop, *Gluten Free*

**Fettucine Alfredo con Salsiccia e Gamberi**

Fettucine Pasta, Parmagiano Cream Sauce, Shrimp, Italian Sausage

**Ravioli di Aragosta**

Lobster Filled Ravioli, Tomato Basil Cream Sauce, Lobster Meat

**Linguine Mare Chiaro**

Pasta, Scallops, Shrimp, Lobster, Mussels, Calamari, Clams, Spicy Tomato White  
Wine

**Mare e Monte**

Grilled Certified Angus Petit Rib-Eye Steak, Grilled Shrimp, Fettuccine Alfredo,  
Sautéed Vegetables

**Costolette Brasate**

Braised **Akaushi** Boneless Short Ribs, Tomato and Red Wine Ragu, Pappardelle  
Pasta

**Fresh Fish**

Pan Seared Branzino Fillet, Topped with Arugula and Grape Tomatoes, Sauteed  
Vegetables, Shrimp Asparagus Risotto, Lemon Caper Cream

**Ravioli di Verdure**

Spinach Cheese, Ravioli, Tomato Basil Cream, Squash, Mushrooms, Carrots,  
Spinach

**4<sup>th</sup> Course**

**Dessert Choice**

**Cherry Pie W/ Vanilla Gelato,  
Lemon Sorbetto, Tiramisu, Cannoli**