



RESTAURANT WEEKS

Choose one for each course. No substitutions or splits, please. \$45 per person

Add Wine pairings: 3 course \$25

FIRST COURSE

FRIED CALAMARI

Crispy fried squid served with lemon and marinara sauce

CAESAR SALAD

Romain lettuce, Parmesan cheese, croutons

BRUSCHETTA

Toasted bread with cherry tomatoes, Parmesan cheese, garlic, basil, and olive oil, topped with balsamic reduction

SECOND COURSE

STEAK PIZZAIOLA

Tender steak cooked in a sauce made with tomatoes, garlic, oregano, served over cheese tortellini

EGGPLANT PARMIGIANA

Thin slices of battered eggplant layered with marinara sauce and melted mozzarella cheese.

** side of spaghetti marinara **

CHICKEN & TORTELLINI

Chicken breast cooked in a sauce made with cherry tomatoes, garlic, mushrooms, basil, thyme, parmesan cheese, served over cheese tortellini

THIRD COURSE

TIRAMISU

CHEESECAKE



RESTAURANT WEEKS

Choose one for each course. No substitutions or splits, please. \$30 per person. Available Monday through Friday from 12pm to 3pm

FIRST COURSE

CAESAR SALAD

Romain lettuce, Parmesan cheese, croutons

BRUSCHETTA

Toasted bread with cherry tomatoes, Parmesan cheese, garlic, basil, and olive oil, topped with balsamic reduction

SECOND COURSE

EGGPLANT PARMIGIANA

Thin slices of battered eggplant layered with marinara sauce and melted mozzarella cheese.

** side of spaghetti marinara **

BUCATINI CARBONARA

Bucatini pasta in a creamy sauce of farm-fresh eggs, aged Pecorino Romano, and crispy guanciale, finished with freshly cracked black pepper.

THIRD COURSE

TIRAMISU

CHEESECAKE