

# RESTAURANT WEEK DINNER MENU

**\$35.10 Per Person\***



## *Soup*



**Minestrone-Italian Style Mixed Vegetable Soup.**



## *Appetizers*



### *SANDI RAVIOLI*

**Cheese Ravioli**, Made by our Pasta Mamas, oven baked and drizzled with **Bread Crumbs**. Served with **Tomato Sauce**.

### *ARANCINI*

**Italian Arborio Rice** rolled and stuffed with **Mozzarella** and **Bolognese Meat**, dusted with **Bread Crumbs** and quick fried. Served with **Tomato Sauce**.

### *SALSICCIA ALLA GRIGLIA*

“**Sausage & Peppers**” - Made in our kitchen, thin **Rope Sausage** made with lean **Pork Shoulder**, **Parmesan Cheese & Parsley**— rolled, skewered and grilled. Served with fried **Peppers & Onions** and **Garlic Cheese Bread**.

### *ZUPPETTA DI COZZE*

**Prince Edward Island Mussels** sautéed in a broth of **White Wine**, **Garlic** and a splash of **Tomato**. Served with grilled **Crostini**.

### *FUNGHI ALLA FIORENTINA*

**White Mushroom Caps** stuffed with sautéed **Spinach** and **Italian Cheeses**. Topped with a rich **Bernini Sauce** and Oven Baked.



## *Entrees*



### *AGNOLOTTI ALLA PANNA*

**Fresh Ravioli** pasta (made by our Pasta Mamas) stuffed with a blend of **Italian Cheeses** and sautéed **Spinach** and tossed in a **Light Cream Sauce**.

### *NEOPOLITAN RAGU CON CAVATELLI*

A classical **Ragu Meat Sauce** (with it's origins dating back to the Roman Empire). Made with pulled **Beef** braised in **Tomato Sauce** and tossed with cubed **Mozzarella Cheese** and Pasta Mamma's **Ricotta Dumplings Pasta**.

### *RIGATONI CON POLLO E VODKA*

Hearty **Rigatoni Pasta** simmered in a creamy **Vodka Tomato Sauce** with **Shiitake Mushrooms**. Topped with sliced **Grilled Chicken Breast**.

### *SALMONE ALLA MOSTARDA*

Rolled “Pinwheel” Style and sautéed in **Butter and White Wine**. Served with a light and creamy **Basil Mustard Sauce** with **Brandy**.

### *BRACIOLE DI MANZO*

Thinly pounded **Certified Angus Beef Steak** generously stuffed with **Prosciutto di Parma Ham** and **Mozzarella Cheese**. Oven roasted and topped with a fresh **Tomato and Veal Guazzetto Sauce**. Served with the **Pasta Mamma's Mushroom Ravioli's**.



## *Desserts*



### *DARK CHOCOLATE MOUSSE*

A little like soft **Chocolate** ice cream – two thick layers of **Dark Chocolate Mousse** and a thin layer of **Chocolate Cake** between, piled high with chocolate shavings.

### *RASPBERRIES N' CREAM*

A thick layer of intensely flavored pink **Raspberry Mousse** with center layers of chocolate cake, whipped cream and fresh raspberries. Finished with a **Raspberry Glaze**.

*Complimentary after dinner drink of Sambucca or Amaretto with Proper ID.*

**\*Please Note: Restaurant Week menu is offered at the price of \$35.10 per person for a four course meal. The price *does not* include tax or gratuity. The special price offering is per person, per meal and cannot be split or shared. Thank you.**