

RESTAURANT WEEK LUNCH MENU—\$20.10 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**.

***Please Note: Restaurant Week Lunch Menu is offered at the price of \$20.10 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.**