

RESTAURANT WEEK

LUNCH MENU

JANUARY 2011

~ Primi ~
(choice of)

Zuppe di Minestrone

a delicious soup of vegetables simmered with Toscanelli beans and tubetti pasta

Insalata di Calamari

fresh calamari marinated with garlic, sun-dried tomato, calamata olives and fresh onion over crisp romaine lettuce

~ Secondi ~
(choice of)

Salsiccia alla Brace

grilled homemade Italian sausage topped with a sauteed medley of onion, bell peppers and fresh tomato sauce, served over grilled polenta

Agnolotti ai Carciofi e Mascarpone

hand-rolled pasta pocket stuffed with artichoke hearts and mascarpone cheese in a light lemon cherry tomato sauce, sprinkled with parmegiano reggiano cheese

Pollo alla Milanese

young breast of chicken lightly breaded and fried, topped with fresh arugula, buffalo mozzarella and cherry tomatoes with a side of Penne Arrabiata

Risotto ai Fragole

imported Arborio rice sauteed and simmered with shallots and fresh strawberries, sprinkled with parmesan cheese

~ Il Dolci ~

Cannoli alla Siciliana

delicious Sicilian cannoli shell filled with ricotta creme

\$20.11 per person,
not including tax and gratuity



RESTAURANT WEEK

DINNER MENU

JANUARY 2011

~ Primi ~
(choice of)

Insalata di Funghi

fresh forest mushrooms rubbed with extra virgin olive oil and perfectly grilled, served with roasted cherry tomatoes and shaved parmesan cheese over fresh arugula tossed in a lemon dressing

Gamberetti con Pomodori in Umido

fresh jumbo shrimp pan-seared with garlic, served over a stew of tomatoes, chili peppers and basil with Italian fried parsley

~ Secondi ~
(choice of)

Risotto con Aragosta

imported Arborio rice sauteed and simmered with shallots, cherry tomatoes and lobster meat

Bistecca in Crosta d'Erbe

12 oz Angus NY strip steak encrusted with herbs, perfectly grilled and served with a balsamic reduction sauce, grilled asparagus & baby carrots and oven-roasted potatoes

Mahi-Mahi al Capri

fresh mahi-mahi pan-seared and topped with a lemon caper and roasted tomato sauce, served with sauteed spinach and oven-roasted potatoes

Pappardelle con Baccala

hand-rolled fresh pappardelle pasta tossed with fresh chives, baccala cod, asparagus tips and a touch of parmigiano reggiano cheese

Involtini di Pollo con Gamberoni

fresh breast of chicken stuffed with spinach and tiger shrimp, lightly sauteed and served over spinach pasta aglio olio with a touch of brandy cream sauce

~ Il Dolci ~

Il Tirami-sù alla Piccolo

housemade classic ladyfinger sponge cake soaked in espresso, layered with a mascarpone mousse

\$35.11 per person,
not including tax and gratuity

