

# *\$20 Two Course Dinner on Mondays*

## **PRIMO**

(CHOOSE ONE)

**SOUP OF THE DAY**

**ORGANIC MIXED GREENS**

MIXED GREENS, CHERRY TOMATO, OLIVES, RED ONION, BALSAMIC DRESSING

**CAESAR SALAD**

BABY ROMAINE HEARTS, GARLIC CROUTONS, PARMESAN, HOMEMADE CAESAR DRESSING

## **SECONDI**

(CHOOSE ONE)

**PAPARDELLE**

HOMEMADE PASTA WITH SLOW COOKED BOLOGNESE SAUCE

**ORECCHIETTE**

BROCCOLI RABE, SAUSAGE, TOMATO, TOASTED BREAD CRUMBS, GARLIC & OIL

**GNOCCHI**

BURRATA, HERBED CHERRY TOMATO SAUCE, PARMIGIANO REGGIANO

**SPAGHETTI**

MANILA CLAMS WHITE OR RED SAUCE

**RIGATONI**

SLOW-COOKED EGGPLANT, SPICY TOMATO SAUCE, FRESH RICOTTA, TOASTED BREAD CRUMBS

**PENNE CARBONARA**

PANCETTA, PEAS, SHALLOTS, EGG YOLK, TRUFFLE OIL

## **GLASS OF WINE**

(CHOOSE ONE)

PINOT GRIGIO

CABERNET

CHIANTI

LIMIT: 8 PEOPLE PER TABLE / NO SHARING & SUBSTITUTION

IN HOUSE ONLY / MENU SUBJECT TO CHANGE

# \$29 Three Course Dinner - Tuesday & Wednesday

## PRIMO (CHOOSE ONE)

### SOUP OF THE DAY

#### EGGPLANT ROLLATINI

ROLLED WITH SPINACH, RICOTTA, LIGHT TOMATO SAUCE, TOPPED WITH MOZZARELLA CHEESE

#### BABY ARTICHOKE

GARLIC, LEMON WHITE WINE SAUCE, BREAD CRUMBS

#### GRILLED OCTOPUS (ADD \$2)

CHICKPEAS, RED ONION, CHERRY TOMATO, DILL, LEMON EVOO

#### FRIED CALAMARI

CRISPY FRIED CALAMARI WITH FRA DIAVOLO SAUCE, GARLIC AIOLI

#### ORGANIC MIXED GREENS

MIXED GREENS, CHERRY TOMATO, OLIVES, RED ONION, BALSAMIC DRESSING

#### CLASSIC CAESAR

BABY ROMAINE HEARTS, GARLIC CROUTONS, PARMESAN, HOMEMADE CAESAR DRESSING

## SECONDI (CHOOSE ONE)

#### PAPARDELLE

HOMEMADE PASTA WITH SLOW COOKED BOLOGNESE SAUCE

#### RIGATONI

SLOW-COOKED EGGPLANT, SPICY TOMATO SAUCE, FRESH RICOTTA, TOASTED BREAD CRUMBS

#### FILET SOLE FIORENTINA

SOLE WITH SPINACH, RICE PILAF, LEMON WHITE WINE SAUCE

#### GRILLED SALMON

BUTTERNUT SQUASH PUREE, SPINACH, CRANBERRY CONSERVA, CITRUS BUTTER

#### CHICKEN PICCOLO MONDO

BREADED CHICKEN BREAST, SLICED EGGPLANT, MELTED MOZZARELLA, ROASTED POTATOES, MUSHROOM GRAVY

#### CHICKEN ALBA

ROASTED ½ CHICKEN, POTATOES, SAUSAGE, PEPPERS, FENNEL, SALSA VERDE

#### VEAL SALTIMBOCCA (ADD \$2)

SCALLOPINE OF VEAL WITH PROSCIUTTO, SAGE, RED WINE, SPINACH, POTATO GNOCCHI

#### DOUBLE CUT PORK CHOP

BROCCOLI RABE, MASHED POTATOES, HOT CHERRY PEPPER SAUCE

## DOLCE (CHOOSE ONE)

LEMON SORBET

TIRAMISU

BISCOTTI

CRÈME BRULEE

Limit: 8 People Per Table / No Substitution / \$7 Sharing Charge  
Menu Subject to Change