



**Chamber Restaurant Week Four Course Prix-Fixe Menu  
Two for \$30**

**First Course:**

*Choice of one sharing appetizer*

**Calamari**

With marinara sauce or our spicy Italian pepper  
and lemon butter sauce

**Grilled Bruschette**

With the Chef's fresh toppings of the day

**Zucchini Fritte**

Lightly battered and fried, with roasted garlic aioli

**Second Course:**

*Choice of any soup or salad*

**Third Course:**

*Choose any Wood Fired-Pizza or Signature Pasta*

**Linguine Pescatore**

Shrimp, sea scallops and mussels tossed with  
Linguine in a spicy marinara sauce

**Penne Franco**

Mushrooms, sundried tomatoes, artichoke hearts and black olives,  
in garlic and oil with ricotta salata cheese  
*Add chicken or shrimp*

**Pasta Sostanza**

Tagliarini with sautéed mushrooms, artichoke hearts and spinach  
in tomato basil sauce topped with seasoned breadcrumbs  
*Add chicken or shrimp*

**Pasta Weesie**

Fettuccine alfredo with shrimp sautéed in a garlic, lemon butter,  
white wine sauce with sautéed mushrooms and scallions

**Pasta Carrabba**

Fettuccine alfredo with grilled chicken, sautéed mushrooms and peas

**Margherita Pizza**

Fresh tomatoes, basil, olive oil, mozzarella

**Italian Chicken Pizza**

Grilled chicken in our Italian-style sweet and sour sauce  
with pine nuts, scallions, romano, fontina and mozzarella

**Fourth Course**

**Bacinos "Mini Desserts"**

Delicious, guilt-free mini tastes of favorite desserts, made fresh daily  
Dessert Rosa • Chocolate Coconut Mousse • Cannoli