



## RESTAURANT WEEK 2016

**\$35.99 PER PERSON PLUS TAX AND GRATUITY**

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### ANTIPASTI

#### CARPACCIO DI MANZO

*THINLY SLICED RAW "PIEMONTESE" BEEF, ARUGULA, EXTRA VIRGIN OLIVE OIL, SHAVED PARMIGIANO*

#### PROSCIUTTO DI PARMA CON BURRATA

*PROSCIUTTO DI PARMA, WILD ARUGULA, ROASTED PEPPERS, SLICED TOMATO, BURRATA*

#### CREMA DI ARAGOSTA

*LOBSTER BISQUE*

#### INSALATA MISTA DI STAGIONE

*SEASONAL BABY GREENS, FRESH TOMATOES, BALSAMIC VINAIGRETTE*

#### INSALATA DI BARBABIETOLE

*MARINATED ASSORTED BEETS, ARUGULA, GOAT CHEESE, EXTRA VIRGIN OLIVE OIL, AGED BALSAMICO*

### SECONDI

#### RAVIOLI ALLA FIORENTINA

*HOMEMADE RICOTTA AND SPINACH RAVIOLI, FRESH TOMATO, BASIL*

#### LINGUINE ALLA MEDITERRANEA

*LINGUINE WITH ASSORTED SEAFOOD AND SHELLFISH SAUTÉED WITH WHITE WINE, GARLIC, TOMATO SAUCE*

#### TRANCIA DI SALMONE

*BAKED WILD SALMON, VEGETABLE MEDLEY, JUMBO CRAB, LEMON, BUTTER, CAPER SAUCE*

#### SCHIACCIATA DI POLLO AL MATTONE

*HERB ENCRUSTED HALF BONELESS CHICKEN POUNDED THIN, GRILLED UNDER A BRICK,  
ROASTED POTATOES, BROCCOLI RABE, EXTRA VIRGIN OLIVE OIL, FRESH LEMON*

#### SCALOPPINE DI VITELLO ALLA MARSALA

*SCALOPPINI OF VEAL SAUTÉED WITH WILD MUSHROOMS, GARLIC, MARSALA, A TOUCH OF DEMI-GLACE*

#### OSSO BUCO ALLA MILANESE

*MILAN STYLE BRAISED VEAL SHANKS, SAFFRON RISOTTO*

### DOLCI

#### PANNA COTTA ALLA VANIGLIA

*EGGLESS VANILLA CUSTARD SERVED WITH FRESH SEASONAL FRUIT*

#### CANNOLI ALLA SICILIANA

*SICILIAN PASTRY FILLED WITH RICOTTA AND CHOCOLATE SERVED WITH PISTACHIO GELATO AND CANDIED ORANGE*

#### PROFITEROLES

*VANILLA CRÈME FILLED ITALIAN CRÈME PUFFS SERVED WITH VANILLA GELATO AND WARM CHOCOLATE SAUCE*

#### SORBETTO

*ORANGE SORBET SERVED IN AN ORANGE SHELL WITH FRESH FRUIT*

#### SEMIFREDDO ALLA PIEMONTESE

*CHOCOLATE HAZELNUT SEMIFREDDO*

**NOT VALID WITH ANY OTHER PROMOTIONAL OFFERS. SORRY, NO SPLIT PLATES OR SUBSTITUTIONS.**