



# RESTAURANT WEEK

January 24 – February 9, 2025

**DINNER | \$60**

please select one from each course

## COURSE ONE

### Zucchini Fritte

fried zucchini, parmesan, fonduta, parsley

### Calamari Fritte

fried calamari served with marinara or caper aioli

### Burrata Fresca

crostini, sea salt, e.v.o.o.

## COURSE TWO

### Tritata Italiana

romaine, prosciutto, soppressata, pepperoncini, tomato, red onion, basil, garbanzo beans, grana padano, red wine vinaigrette

### Barbajetola

red & gold beets, goat cheese, walnuts, arugula, balsamic

### Cavolo Toscana

tuscan kale, red onion, pine nuts, parmigiano, lemon taleggio dressing

## COURSE THREE

### Pollo alla Parmigiana

breaded all natural, free-range chicken with marinara, fresh mozzarella, basil + linguine marinara side

### Bistecca di Manzo

seared skirt steak, arugula, heirloom tomato, goat cheese, fresno chili, pancetta vinaigrette, balsamic reduction

### Capellini All'arrabbiata di Mare

capellini, shrimp, calamari, garlic, fresno chili, roma tomato, butter, white wine, basil, e.v.o.o.

### Neapolitan Pizza

select any pizza listed on our regular menu

## COURSE FOUR

Tiramisu, Cannoli, or Flourless Chocolate Cake