



*April 5 - 14 2024*

**Three Course Dinner \$30**

**Insalata di Cesare** *Caesar salad*

**Lasagne Bolognese** *Layered pasta with a ragu of meat sauce, bechamel, fontina and parmesan cheese*

**Tiramisu alla Schiuma** *Mousse-style tiramisu*

*\*Main course may be substituted for any pasta of equal price or less*

**Three Course Dinner \$45**

**Insalata Mista** *Mixed artisan lettuces*

**Gamberoni allo Spiedo** *Prawns wrapped in pancetta with garlic and olive oil*

**Linguine Vongole** *Linguine served with clams in a white or red sauce*

*\*Main course may be substituted for any pasta of equal price or less*

**Three Course Dinner \$65**

**Insalata Bruschetta** *Crostini with tomatoes, garlic, olive oil served on a bed of baby greens and shaved parmesan cheese*

**Osso Buco con Risotto alla Milanese** *Slow-braised veal shank served with Arborio rice cooked in chicken broth with onion, butter, parmesan cheese and saffron*

**Cannoli** *Sweet ricotta filled pastry*

*\*Salad may be substituted for any salad of equal price or less*

**Three Course Dinner \$90**

**Insalata Lattuga Romana** *Hearts of Romaine with Gorgonzola cheese and pinenuts*

**Bistecca alla Fiorentina** *40oz. Porterhouse steak grilled to your taste*

**Affogato** *Vanilla gelato served in a shot of espresso (regular or decaf)*

*\*Salad may be substituted for any salad of equal price or less*

*\*Affogato may be substituted for sorbet or regular gelato*

**Wine Special with all Restaurant Week Menus**

*25% off 1 (one) bottle of any wine per table with the order of at least one Restaurant Week menu*