



Restaurant Week 2026 Dinner Menu

3 courses for \$44.95

Wednesday: 1/2 price bottles of wine

(Ask your server about gluten-free, vegan, and vegetarian options)

See the menu for full descriptions

1st course, choose 1

Crab Bruschetta

Bruschetta

Gamberi Napoletana

Arugula salad

***Grilled Octopus over creamy polenta with a lemon caper sauce**

2nd course, choose 1

Penne Vesuviana (+chicken, calamari, sausage or shrimp, upon request)

Veal or Chicken Piccata over angel hair or sauteed spinach

Tortellini alla Romana

Penne alla Vodka

Fettuccine Con Vegetali (+chicken, sausage, calamari or shrimp, upon request)

Farfalle alla Boscaiola (+chicken, shrimp, sausage or calamari, upon request)

**Tortellini Giardino
(+chicken, sausage, calamari or shrimp, upon request)**

Penne Mare E Monte

Spaghetti al Ragu

Items with * are special additions for Restaurant Week

Spinaci salad

Greek Salad

Buratta

***Mussels in a saffron cream sauce with pancetta**

Mozzarella & Eggplant Napoleon

Caesar Salad

***Caprese Risotto (+chicken or shrimp, upon request)
Barramundi Caprese**

Farfalle di Cremona

Salmon Con Spinaci

***Shrimp and Asparagus Risotto**

***Eggplant Rollatini- thinly sliced pan-fried eggplant rolled with ricotta, pesto and spinach topped with fresh mozzarella, baked, over angel hair with marinara**

***Wild Boar Ragu over pappardelle with Grande ricotta**

***Sacchetti
A purse shaped pasta with pears in a gorgonzola cream sauce**

***Gamberi Fra Diavola
Shrimp with linguine in a spicy marinara sauce**

Veal or Chicken D' Aosta over angel hair or sauteed spinach

3rd Course, choose 1

Zabaglione

Chocolate Mousse

Tiramisù

Limoncello Sorbet

***Dark chocolate dipped cannoli with pistachio cream**