



**Restaurant Week 2026 Lunch Menu**

**2 courses for \$19.95**

**Add a dessert listed below 3 courses for \$24.95**

**Wednesday: 1/2 price bottles of wine**

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

**See the menu for full descriptions**

**Items with \* are special additions for Restaurant Week**

**1<sup>st</sup> course, choose 1**

**Crab Bruschetta (2 pieces)**

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**Gamberi Napoletana (2 pieces)**

**Small Arugula salad**

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

**Small Spinaci salad**

**Small Greek Salad**

**Buratta**

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

**Mozzarella & Eggplant Napoleon**

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**2<sup>nd</sup> course, choose 1**

**Tony's Favorite  
with potatoes or pasta salad**

**Insalata Greek (+chicken, shrimp, flank steak or  
calamari, upon request)**

**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**

**Insalata Caesar (+chicken, shrimp, flank steak or  
calamari, upon request)**

**Steak and Cheese with potatoes or pasta salad**

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

**\*Caprese Risotto (+chicken, shrimp, sausage or  
calamari, upon request)**

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

**Penne Mare E Monte**

**Spaghetti al Ragu**

**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, served 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**

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**You may substitute a dessert in place of 1st course or add one for \$5**

**Zabaglione, Chocolate Mousse, Tiramisu, Limoncello Sorbet**

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