

PROSECCO

Restaurant Week Dinner Menu

March 19th – April 4th

Primi

Insalata Mista

Mixed field greens, vine-ripened tomatoes, cucumbers, red onions, carrots,
Dolcetto d'Alba vinaigrette

or

Zuppa del Giorno

Seasonal fresh soup of the day

Secondi

Rigatoni alla Norcina

Rigatoni, pancetta, sweet Italian sausage, light tomato cream sauce

or

Risotto ai Funghi

Organic, aged Carnaroli rice, wild mushrooms, Parmigiano-Reggiano

or

Petto di Pollo

Parmigiano-Reggiano-crusted Amish chicken breast, lemon,
white wine and garlic, fresh herbs, sautéed spinach

or

Pesce Bianco

Sautéed Great Lakes white fish, lemon, white wine and capers, sautéed spinach

Dolci

Gelato o Sorbetto del Giorno

Chef's daily selection of hand-made Italian sorbet or ice cream

or

Tiramisù

Espresso and Italian liqueur-soaked lady fingers, mascarpone, chocolate shavings

or

Torta di Cioccolato

Chocolate flourless cake, raspberry sauce, crema inglese

or

House made Limoncello

\$39.00

Per person, plus sales tax and gratuity. No substitutions on the Restaurant Week Menu. Subject to availability.
Not valid with any other offer. Due to the special pricing, there is no splitting of the Restaurant Week Menu.
Reduced pricing on selected still and sparkling wines, ask your Server! Grazie Mille!