

PROSECCO

Restaurant Week Premier Dinner Menu

March 19th – April 4rd

Primi

Insalata della Casa

Mixed baby field greens, green apples, red grapes, toasted walnuts, Gorgonzola, port wine and balsamic reduction vinaigrette

or

The Meatball

Veal, pork and beef, ricotta, Parmigiano-Reggiano, fresh herbs, tomato sauce

or

Burrata con Pere

Burrata, poached pears, toasted pistachios, port wine reduction

or

Tartufate

Fresh orecchiette, cremini, asparagus, sun-dried tomatoes, black truffle cream, Grana Padano, white truffle oil

or

Norcina

Rigatoni, Italian sausage, pancetta, light tomato cream, Parmigiano-Reggiano

Secondi

Filetto di Manzo

6 oz filet of prime beef, bone marrow butter, charred broccolini

or

Saltimbocca di Vitello

Scaloppine of veal, Prosciutto di Parma, fresh mozzarella, tomato, brandy and sage sauce, sautéed spinach

or

Pesce del Giorno

Chef's seasonal fresh fish

Dolci

Gelato o Sorbetto del Giorno

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

or

Torta di Cioccolato

Chocolate flourless cake, raspberry sauce, crema inglese

or

Tiramisù

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

or

House made Limoncello

\$55.00

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!