

XII

RESTAURANT WEEK

January 29th – February 5th 2023

Dinner - \$44.00

Only available from 4-7 on Saturday

Hours - Closed Monday. T-Th 12-10. F 12-10. S 1-10. Sun 2-9

APPETIZERS

Pizza Monte Bianco - arugula, prosciutto, mozzarella

Fagioli Bianchi - White bean soup, pasta, escarole, onions, parmesan croutons

Vongole al Forno - Whole baked clams, lemon, garlic

Mozzarella Caprese - Fresh mozzarella, vine ripe tomatoes

Insalata Della Casa - Organic lettuce, tomatoes, red onion

Caesar - Baby romaine, croutons, shaved Parmesan, classic Caesar dressing

Arancino Siciliano - Panko crusted risotto ball, peas, veal, fresh ricotta, marinara, shaved Parmigiano

Zuppa di Cozze “Luciano” – “Mussels Pot” Cannellini beans, hot Calabrian chili, peppers, scallions, garlic, white wine

ENTREES

Lasagna Bolognese– Fresh pasta, mozzarella, Bechamel tomato sauce

Orecchiette Pugliesi - Little ear pasta, sausage, broccoli rabe, Gaeta olives, garlic & olive oil

Linguine Marechiaro – Linguine pasta, shrimp, clams, tomato, garlic & basil

“Famous” Lemon Chicken – Bell & Evans oven roasted chicken, lemon, garlic, basil, broccoli, roasted potatoes

Pollo e Vitello Castellano - Stuffed chicken breast, veal scaloppini, Parma ham, fontina cheese, mushrooms, peas, broccoli rabe

Cavatelli Con Polpettine - Home made veal meatballs, cavatelli pasta, escarole, veal demi

Sogliola Del Golfo - Pan seared filet of Sole, capers, artichoke hearts, roasted potatoes, lemon white wine

Salmone Atlantico - Roasted Atlantic salmon, shitake mushrooms, leeks, lemon burre blanc

Maiale Milanese-Lightly breaded pork chop, spinach, melted buffalo mozzarella

DESSERT

*Panettone Banana Bread Pudding – Olive Oil Cake - Cannoli

**Add a glass of our house Pinot Grigio or Chianti (Additional \$12) **