



XII DODICI XII

RESTAURANT WEEK

Sunday October 27th - Sunday November 3rd 2024

Lunch \$24

Lunch Hours - Closed Monday. T-F 12-4. Sat 1-4. Sun 2-4

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, Cucumber, House Dressing

Caesar - Baby Romaine, Crouton, Shaved Parmesan Classic Caesar Dressing

ENTREES

Ravioli Della Nonna - Grandmother's Style Ravioli, Spinach, Fresh Ricotta, Marinara, Fresh Mozzarella

Linguine Marechiaro - Shrimp, Clams, Tomato, Garlic & Basil (**Additional \$5**)

Panini - Italian Sandwich, Toasted Ciabatta Bread, Free Range Chicken Breast, Broccoli Rabe, Fontina Cheese

Sogliola Del Golfo - Pan Seared Filet of Sole, Capers, Artichoke Hearts, Roasted Potatoes, Lemon White Wine (**Additional \$6**)

Salmon Atlantico - Roasted Atlantic Salmon, Shitake Mushrooms, Leeks, Lemon Burre Blanc (**Additional \$5**)

Cavatelli Con Polpettine - Home Made Veal Meatballs, Ricotta Cavatelli, Escarole, Veal Demi

****Add a glass of our house Pinot Grigio, Chardonnay, Cabernet, or Chianti (**Additional \$13**)****

XII

RESTAURANT WEEK

October 27th – November 3rd

Dinner - \$46.00

Only available from 1-7 on Saturday
Hours - Closed Monday. T-F 12-10. Sat 1-7. Sun 2-9

APPETIZERS

Pizza Margherita – Fresh Mozzarella, Tomato, Basil

Fagioli Bianchi - White Bean Soup, Pasta, Escarole, Onions, Croutons

Vongole al Forno -Whole Baked Clams, Lemon, Garlic

Mozzarella Con Melanzane - Fresh Mozzarella, Eggplant Caponata

Insalata Della Casa - Organic Lettuce, Tomatoes, Red Onion

Caesar- Baby Romaine, Croutons, Shaved Parmesan, Caesar Dressing

Carpaccio Di Manzo - Chilled Tender Beef Carpaccio, Arugula, Shaved Parmigiano, EVOO

Carciofi Ripieno Alla Siciliana - Stuffed Artichoke, Black & Green Gaeta Olives, Capers, Pignoli Nuts, Breadcrumbs, White Wine

Zuppa di Cozze “Luciano” – “Mussels Pot” Cannellini Beans, Hot Calabrian Chili, Peppers, Scallions, Garlic, White Wine

ENTREES

Ravioli Della Nonna - Grandmother Style Ravioli, Spinach, Ricotta, Marinara

Orecchiette Pugliesi -Sausage, Broccoli Rabe, Gaeta Olives, EVOO

Cavatelli Con Polpettine - Home Made Veal Meatballs, Cavatelli Pasta, Escarole, Veal Demi

Linguine Marechiaro – Shrimp, Clams, Tomato, Garlic & Basil

Pollo e Vitello Castellano – Chicken, Veal, Ham, Fontina, Mushrooms, Peas

Melanzane Di Parma - Roasted Traditional Eggplant Parmigiana, Penne

Sogliola Almondine - Almond Crusted Filet of Sole, Broccoli, Lemon, Prosecco Wine + \$6

Salmone Atlantico – Roasted Salmon, Shitake Mushrooms, Leeks

Mailale Fiorentina - Panko Crusted Pork Chop, Spinach, Melted Mozzarella, Lemon, White Wine + \$6

DESSERT

Olive Oil Cake – Pana Cotta

****Add a glass of our house Pinot Grigio or Chianti (Additional \$14) ****