



# Spring Restaurant Week

**\$46 PP**  
+ TAX & GRATUITY

**3 COURSE PRIX-FIXE DINNER**

APRIL 26 - MAY 3

## APPETIZERS (CHOOSE 1)

**FRIED CALAMARI** crispy calamari, marinara & garlic aioli sides

**SPICY ARANCINI BALLS** risotto, crumbled sausage, & vodka sauce

**MANGIA MEATBALLS** creamy polenta, rustic marinara, grana padano, ricotta

**STACY SALAD** mixed greens, roasted pumpkin seeds, candied walnuts, fried goat cheese, red onion, cranberries, orange, raspberry vinaigrette (add \$3)

**CAESAR SALAD** hearts of romaine, grated grana padano, rustic croutons, cracked pepper, house caesar dressing, parmesan crisp

**OCTOPUS CARPACCIO** arugula, cherry tomato, EVOO (add \$5)

**BEEF CARPACCIO** pecorino stagionata, toasted pine nuts, toasted capers, salsa verde, arugula, grilled tuscan bread (add \$7)

## ENTREES (CHOOSE 1)

**SPICY MEZZI RIGATONI** italian sausage, crispy pancetta, grana padano, torn basil

**BUCATINI FRUTTI DI MARE** shrimp, calamari, mussels, spicy tomato sauce (add \$5)

**SHRIMP FUSILLI PESTO** shrimp, sweet basil, toasted pine nuts, cherry tomato, shaved garlic

**CAVATELLI BOLOGNESE** mangia meat sauce, wild oregano, EVOO, grana padano, ricotta salata

**BRAISED SHORT RIB PASTA** mafaldine, parmesan fonduta, stracciatella, barolo reduction (add \$5)

**ORECCHIETTE MANGIA E BEVI** crumbled italian sausage, broccoli rabe, EVOO, tossed tuscan breadcrumbs, pecorino romano

**LINGUINE VONGOLE** local clams, chopped tomato, sliced garlic, white wine, EVOO, touch of red sauce (add \$5)

**CHICKEN PARMIGIANO ALA VODKA** fresh mozzarella, vodka sauce

**SALMON** sautéed escarole, gigante beans, roasted garlic, EVOO

**RED SNAPPER LIVORNESE** kalamata olives, capers, shrimp, local clams (add \$5)

**BRANZINO OREGANATA** panko breadcrumbs, grilled lemon, rosemary (add \$6)

**10 OZ. GRILLED FILET MIGNON** asparagus, steak fries, demi glace (add \$15)

**BERKSHIRE PORK CHOP** smoked prosciutto, red onion, arugula, grilled lemon (add \$5)

## DESSERT (CHOOSE 1)

**CRÉME BRÛLÉE CHEESECAKE** graham cracker crust, fresh whipped cream

**HOMEMADE TIRAMASU** espresso-soaked ladyfingers, mascarpone mousse

**LEMON ZEST INFUSED MINI CANNOLI** whipped ricotta & chocolate chip filling