

2026 Restaurant Week

Two Course Lunch \$24

Three Course Dinner \$46

Appetizers

Caesar Salad
Baked Clams

Capellini Cake - proscuitto, cream, peas
Italian Egg Roll - sausage, pepperoni, ricotta
Calamari Arrabiatta - spicy cherry pepper tomato sauce
Clams Pazzo - little neck clams, garlic, evvo, bacon, hot cherry peppers, basil

Main Course

Baked Cheese Ravioli - meatball, vodka sauce, pesto
Penne Campagna - chicken, peas, sun-dried tomato, shiitake mushroom, onion, spicy olive oil
Capellini Frutti Di Mare - angel hair pasta, clams, mussels, shrimp, light tomato sauce
Pork Braciola - served with house made cavatelli pasta
Chicken Scapariello - garlic, peppers, mushrooms, red wine vinegar lemon sauce
Shrimp Scampi - lemon, butter, garlic, white wine
Halibut Picatta - escarole, potato, capers, lemon butter sauce (L+24) (D+6)
Pork Osso Buco - potato mash (L+ 17)
Grilled Ribeye Steak - peppers, potato, onion (L+26) (D+ 10)
Veal Chop Portofino - sundried tomato, mushrooms, port wine sauce (L+30) (D+ 10)

Dessert

Lemon Ricotta Italian Cheesecake
Creme Brulee
Tiramisu

Restaurant week wine special

Pagliatura - Fattoria Di Magliano, Vermentino DOC \$12 | \$48
fresh, crisp, bright citrus, pear, and floral notes

Dogajolo Biano - Carpineto \$11 | \$44
white flowers, apple, and tropical fruit