

Restaurant Week

3 COURSE PRIX-FIXE \$37 JAN 29TH – FEB 5TH



A P P E T I Z E R S

Mussels Fra Diavolo

Fried Calamari alla Jimmy

**Roasted Beets, Spinach, Toasted
Goat Cheese, Shaved Almonds**

**Fresh Mozzarella & Tomato
with Eggplant Caponata & EVOO**

***ADD A GLASS OF PINOT
GRIGIO, MERLOT, CABERNET,
OR CHIANTI* (\$10 ADDITIONAL)**

CLOSED MONDAYS

E N T R E E S

Pizza

Individual Pie, Fried Eggplant & Ricotta

Linguini White Clam Sauce

Chopped Clams, Garlic, White Wine

Salmon Oreganata

Lemon, White Wine, Asparagus & Roasted
Potatoes

Rigatoni Barese

Rigatoni, Peas, Prosciutto, Mushrooms,
Bolognese & Ricotta Fresca

Chicken Scarpariello

Chicken, Sausage, Peppers, Onions, &
Potatoes

Pork Chop

Grilled Pork Chops, HOT Cherry Peppers,
Broccoli Rabe & Roasted Potatoes

Sunday Sauce

Pork Braciola, Meatball, Sausage & Cavatelli
Marinara

D E S S E R T S

Cannoli

Chocolate Mousse

Italian Cheesecake

Blue Moon Pizzeria