

RESTAURANT WEEK DINNER \$44 Per Person / Tax & Gratuity Not Included

FIRST COURSE CHOICE

CALAMARI FRITTO

fried semolina dusted calamari served with marinara sauce

ARANCINI (RICE BALLS)

chopped meat, saffron, sweet peas, mozzarella cheese flash fried & served with marinara sauce

INSALATA CAESAR

crisp romaine lettuce, grated parmigiana cheese, house croutons, tossed with zesty light anchovy dressing

INSALATA MISTI

mixed organic California greens with cherry tomatoes, red onions, white balsamic dressing

SECOND COURSE CHOICE

SALAMONE AL GENOVESE

grilled salmon fillet over scallion, whipped potato, topped with cucumber tomato relish with balsamic glaze

POLLO AMALFI

grilled chicken paillard with fresh herbs over broccoli rabe, olives & cherry tomatoes

RIGATONI CARA MIA

tube shaped pasta tossed in a sweet & spicy crumbled sausage, sweet peas, with a touch of tomato cream sauce

DOLCE - DESSERT

CANNOLI

crunchy cannoli shell filled with a sweet ricotta cassata cream & chocolate chips

TIRAMISU

lady finger cookies soaked in coffee and Grand Marnier liqueur layered with a mascarpone whipped cream mousse, dusted with cocoa