



RESTAURANT WEEK OCTOBER, 2019

(3 COURSE OFFERING)

20.19 EXCLUDES TAX AND GRATUITY

OR

1 APPETIZER, 2 ENTRÉE'S 1 DESSERT AND 2 GLASSES OF WINE 40.19

STUFFED BANANA PEPPER
THREE CHEESE STUFFING WITH FRESH HERBS

POLENTA CON FUNGI
CREAMY POLENTA WITH SAUTÉED WILD MUSHROOMS AND ASIAGO CHEESE

SICILIAN CHOPPED SALAD
SICILIAN GREEN OLIVES, CHICK PEAS, CUCUMBERS, RED ONION AND FETA

ARANCINI
SAFFRON RISOTTO STUFFED WITH FRESH MOZZARELLA, PESTO, POMODORO

CHICKEN PASTINA SOUP
MAMA DANO'S HOMEMADE DAILY

CHICKEN MARSALA
BONELESS BREAST OF CHICKEN SAUTÉED WITH CREMINI MUSHROOMS AND MARSALA WINE SAUCE,
VERMICELLI PASTA, ARUGULA

EGGPLANT PARMESAN
LINGUINI WITH POMODORO SAUCE

LINGUINI WITH WHITE CLAM SAUCE
OLIVE OIL, GARLIC, PARSLEY AND CLAM BROTH

MANICOTTI
HOMEMADE CREPES FILLED WITH SPINACH AND HERBED RICOTTA AND TOPPED WITH FRESH POMODORO

PENNE BOLOGNESE
SLOW SIMMERED MEAT SAUCE OF BEEF, PORK, PANCETTA AND TOMATO

HOUSE MADE CANNOLI
SFINGE
SICILIAN LEMON TART
HOUSEMADE LIMONCELLO LIQUER (MUST BE OVER 21)

WINE SPECIALS

SANTA MARINA PINOT GRIGIO 20.19
JACK NICHOLAUS CALIFORNIA CABERNET 30.19

GROUPON AND OTHER DISCOUNTS NOT VALID DURING LOCAL RESTAURANT WEEK.