

Restaurant Week 2024

Two Course Lunch \$24

Three Course \$46

Sunday - Sunday

Appetizers

Caesar Salad

Baked Clams

Capellini Cake - prosciutto, cream, peas

Grilled Artichoke hearts - seasoned breadcrumbs, parmigiano cheese

Marinated Roasted Peppers & Burrata

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

Penne Alla Vodka

Butternut Squash Ravioli - crumbled sausage, sage, cream

Spaghetti with Shrimp Sauce (Red or White)

Spaghetti Pomodoro - tomato basil sauce

Capellini Frutti Di Mare - angel hair pasta, clams, mussels, shrimp, light tomato sauce

Pork Braciola - served with house made cavatelli pasta

Penne Campagna - chicken, peas, sun-dried tomato, shitake mushroom, onion, spicy olive oil

Chicken Scapariello - garlic, olive oli, sauce, peppers, mushrooms, red wine vinager lemon sauce

Shrimp Scampi - lemon, butter, garlic, white wine

Halibut Picatta - escarole, potato, capers, lemon butter sauce (+8)

Veal Scaloppine Sorrentino - eggplant, prosciutto, mozzarella, light tomato sauce (+4)

Pork Chop Milanese - arugula, prosciutto, burrata, balsamic (+5)

Grilled Ribeye Steak - peppers, potato, onion (+8)

Veal Chop Portofino - sundried tomato, mushrooms, port wine sauce (+8)

Dessert

Lemon Ricotta Italian Cheesecake

Creme Brulee

Tiramisu