



Restaurant Week 2019

Dinner Menu

\$25 per person

(excluding tax and gratuity)

APPETIZERS (Choice of One)

Roasted Mushroom Soup

scallion and truffle oil

Mixed Baby Lettuces

lemon, walnuts, pecorino and olive oil

Crispy Polenta

rosemary and gorgonzola sauce

Caesar Salad

anchovy oil, fresh egg yolk, parmesan and garlic croutons

ENTREES (Choice of One)

Linguine with Portabella and Cremini Mushrooms

spinach, tomato, fried artichokes, truffle oil and parmesan

Spaghetti Bolognese

(veal, pork and beef) with spinach and parmesan

Penne with Spicy House-Made Lamb Sausage

tomato, caramelized onions, spinach and roasted red bell peppers

Chicken Parmesan (+\$3)

melted fontina, roasted tomato sauce and spaghetti

Grilled Trout (+\$6)

roasted seasonable vegetables and lemon caper butter

DESSERT (Choice of One)

Polenta Poundcake

whipped cream

Granita Parfait

layers of seasonal fruit italian ice and vanilla bean ice cream

Profiteroles

puff pastries with vanilla bean ice cream and warm callebaut chocolate sauce



Restaurant Week 2019

Lunch Menu

\$14.95 per person

(excluding tax and gratuity)

MAIN COURSE
(Choice of One)

Spaghetti Putanesca with Calamari

capers, olives, anchovies, tomato and basil

Andiamo! Cobb Salad

romaine, roasted beets, green beans, hard-cooked egg, salami, chicken and gorgonzola dressing

Chicken Parmesan

melted fontina, roasted tomato sauce and spaghetti

Rigatoni with Prosciutto di Parma and Peas

cream, parmesan reggiano and lemon juice

All main course options are served with your choice of a side salad or seasonal soup.

DESSERT

Profiterole

puff pastry with häagen dazs vanilla ice cream and warm callebaut chocolate sauce