

SUMMER RESTAURANT WEEK

DINNER

ANTIPASTI

Choice of

Gazpacho Soup, Organic fresh raw, tomato blended vegetable soup

or

Caprese, fresh buffalo mozzarella, basil, sliced tomatoes, olive oil

or

Insalata di Cesare Romaine lettuce and croutons dressed, fresh lemon juice extra, virgin olive oil, eggs, garlic, anchovies, Dijon, mustard, parmesan, cheese

or

Tartare di Salmon Fresh Alaskan salmon, peppers artichokes fresh lemon, avocado extra virgin olive oil

PRIMI PIATTI

Choice of

Fettuccine Di Verde Handmade Spinach Fettuccine, sautéed in cherry tomato, chunks of Atlantic salmon & asparagus, garlic, and extra virgin olive oil and ,lemon zest

or

Gnocchi di Norma Handmade Semolina Gnocchi ,dumplings, tomato sauce dry age ricotta salata cheese

or

Ravioli con Spinaci Handmade Ravioli ricotta cheese, spinach in light tomato Pink sauce

or

Pollo Dolce Vita , Chicken breast with artichokes, mushrooms in gorgonzola cream sauce

or

Salmon Grigliato, grilled Atlantic organic salmon served with roasted potato, and Dijon sauce &seasonal vegetables

or

Vitello alla Piccata White wine, fresh lemon, capers, parsley & extra virgin olive oil

DOLCI

Choice of

Tiramisu, our classic tiramisu with creme anglaise sauce

or

Torta Di Formaggio, ricotta cheesecake with vanilla ice cream, raspberry sauce

or

Panna Cotta & Vanilla bean

or

Caramel Nostro Semifreddo

or

Crème Brulee de Barolo & Vanilla

Additional Courses may be added and charged accordingly

Additional Courses may be added and charged accordingly

Additional Courses may be added and charged accordingly