



Restaurant Week 2015

Primi

Grilled Romaine e Gamberi

grilled whole leaf romaine served with grilled shrimp, topped with gorgonzola cheese and fresh tomato, then drizzled with balsamic glaze and extra virgin olive oil

Capesante Milano

seared scallops served atop butternut squash puree

Zuppa di Salsiccié

a classic Italian sausage soup made with aromatic vegetables and a tomato base

Secondi

Risotto Portofino

jumbo shrimp grilled, served with artichoke hearts, asparagus, sun dried tomatoes, garlic, white wine and basil served over risotto

Braised Short Rib

short rib braised in a chianti reduction with pancetta and onion. Served with garlic mashed potatoes and fresh vegetables

Melanzane Parmigiana

slices of fresh eggplant lightly breaded and baked with mozzarella and parmigiano-reggiano cheese. Topped with marinara sauce and baked. Served with our house pasta and fresh vegetables

Dolce

Tiramisu

Triple Espresso Gelato

Chocolate Lava Cake

\$40 per person