

SUMMER RESTAURANT WEEK 2009

July 12-31* | Lunch: \$24.07



LUNCH

appetizers

Pomodoro

Chilled tomato and Basil Soup with Sicilian Olive Oil and Toasted Bread

Zucchini

Fried Zucchini, Lemon, Parmesan and Peppery Tomato Sauce

Gnocchi

Potato Pasta, Pancetta, Oven-dried Tomatoes and Roasted Garlic

entrées

Risotto

Risotto with Artichokes, Parmesan and Lemon

Cappesante

Baked Sea Scallops, Cherry Tomatoes, Garlic and Oregano

Pollo

Stuffed Chicken Breast with Ricotta Cheese, Spinach and Mushrooms

desserts

Cannoli

Crispy Pastry Shell filled with Sweet Ricotta Cheese and Chocolate Chips

Crostada di Frutta

Summer Fruit Tart

Torta di Cioccolato

Rich Chocolate Cake

Executive Chef Chris DeLuna



*Excludes Saturdays and Sundays.



SUMMER RESTAURANT WEEK 2009

July 12-31* | Dinner: \$35.00



DINNER

appetizers

Pomodoro

Chilled Tomato and Basil Soup with Sicilian Olive Oil and Toasted Bread

Zucchini

Fried Zucchini, Lemon, Parmesan and Peppery Tomato Sauce

Gnocchi

Potato Pasta, Pancetta, Oven-dried Tomatoes and Roasted Garlic

entrées

Risotto

Risotto with Artichokes, Parmesan and Lemon

Cappesante

Baked Sea Scallops, Cherry Tomatoes, Garlic and Oregano

Bistecca

Sirloin Steak "Pizzaiola" Style with Roasted Potatoes

desserts

Cannoli

Crispy Pastry Shell filled with Sweet Ricotta Cheese and Chocolate Chips

Crostada di Frutta

Summer Fruit Tart

Torta di Cioccolato

Rich Chocolate Cake

Executive Chef Chris DeLuna



*Excludes Saturdays and Sundays.