



## RESTAURANT WEEK MENU

**\$42 PER PERSON**

### **APPETIZERS**

#### INSALATA DI RUCOLA

Arugula with fire-roasted corn, feta cheese, and lemon-honey vinaigrette

#### CAESAR

Charred kale Caesar with parmigiano crisps and house-made croutons

#### ZUPPA TOSCANA

Sausage, kale and potato soup with Italian herbs and a touch of cream

### **ENTREES**

#### PENNE ALLA VODKA CON POLLO

Penne in creamy vodka sauce topped with a crispy chicken cutlet, whipped ricotta, and a drizzle of hot honey

#### PASTA AL POMODORO SECCO

Pasta with sun-dried tomatoes, roasted red peppers, artichokes, and torn basil, served with garlic bread

#### CHILEAN SEA BASS PICCATA

Seared Chilean sea bass in lemon-caper piccata sauce over linguine, served with garlic bread

### **DESSERTS**

GELATO | TRES LECHEs LEMON CAKE | TIRAMISU