



Restaurant Week Prix Fixe Menu \$35 Per Person

Choice of 1 Appetizer

Fritto Misto

Calamari, Shrimp, Peppers, Scallions, Zucchini, Honey Chipotle Sauce

Baked Clams Oreganata

Little Neck Clams, Breadcrumbs, Parsley, Oregano, Parmigiano Reggiano

Arancini Alla Bernard

Rice Balls, Porcini Mushrooms, Black Truffle, Thyme, Parmigiano Cream Sauce

Eggplant "Meatballs"

Sicilian Eggplant, Ricotta Salata, Marinara Sauce

Caprese

Fresh Mozzarella, Beef Steak Tomatoes, Roasted Peppers, Balsamic Reduction

Garden Salad or Classic Caesar Salad

Choice of 1 Main Course

Gnocchi Alla Bava

Creamy Fontina Sauce, Caramelized Onions, Shaved Black Truffle

Mamma Antonietta Lasagna

Bolognese Sauce, Bechamel, Mozzarella

Pollo Alla Diavola

Half Roasted Chicken, Calabria Hot Peppers, Skillet Potato, Mixed Vegetables, Pan Gravy

Short Ribs

Prime Beef Short Ribs, Mashed Potatoes, Mixed Vegetables, Rosemary Demi-Gaze

Chicken Francese

Chicken Breast, Mashed Potato, Mixed Vegetables, Lemon Voulette

***Petite Filet Mignon 6 Oz (Additional \$10)**

Bacon Wrapped Filet Mignon, Truffle Butter, Mashed Potatoes, Mixed Vegetables, Chianti Syrup

Shrimp Scampi (Additional \$10)

Pan Seared White Shrimp, Artichoke Hearts, Capers, Skillet Potatoes, Scampi Sauce

***Grilled Salmon**

Lobster Crusted Norwegian Salmon, Spaghetti Squash, Mixed Vegetables, Lobster Sauce

Dessert: Cheesecake

