

Restaurant Week (Summer 2024) Dinner Menu

(\$60 /Person)

Antipasti (Choice of one)

- Pappa al Pomodoro** *Tuscan tomato bread soup with basil & extra virgin olive oil*
- Burrata Pugliese** *Fresh Burrata with prosciutto di Parma, Roasted Peppers, Tomato and Basil*
- Indivia & Pere** *Endive Salad with Pears, Walnuts & Pecorino Cheese in a Lemon Dressing*
- Insalata dei Medici** *with Beets, Carrots, Zucchini, Potatoes with Balsamic and Basil*
- Carpaccio di Manzo** *Cured beef carpaccio with Artichoke, Arugula & Padano cheese*
- Crostini di Salsiccia e Stracchino** *Crostini with Italian sausage & stracchino cheese*
- Carpaccio di Salmone** *Cured salmon carpaccio over arugula in a lemon dressing & Pink Peppercorn*
- Calamari alla Griglia** *Grilled Calamari served with Arugula & Fresh Tomatoes in a Lemon Dressing*
- Suppli' di Riso** *Tomato, Basil & Mozzarella Rice Croquettes with a Tomato Basil Dip*

Entrees (Choice of one)

- Pappardelle al Pepolino** *Pappardelle with pepolino tomato sauce & fresh thyme*
- Tagliolini al Limone** *Homemade Tagliolini with limon zest and touch of cream*
- Malfatti Burro e Salvia** *Spinach & ricotta gnocchi (Gnudi) in a butter sage*
- Linguine Nere di Mare** *Home made black linguine with mixed seafood & spicy tomato sauce*
- Ravioli al Pomodoro e Basilico** *Home made Spinach & ricotta Ravioli with tomato & basil*
- Maltagliati al Ragù di Vitella** *Home made maltagliati with fresh herbs seasoned veal ragu'*
- Spaghettoni con Porri** *Spaghetti with braised leeks & parmesan cheese & black pepper*
- Pappardelle al Cinghiale** *Homemade Pappardelle with a Wild Boar Ragout*
- Polpettine di Vitella** *Veal & ricotta meatballs with a light tomato, garlic & basil coulis*
- Pollo agli Agrumi** *Chicken breast sauteed with Citrus served with grill asparagus & potatoes*
- Tagliata di Manzo** *Sliced striploin with crispy garlic & rosemary served with arugula & Padano*
- Branzino al Forno** *Roasted Branzino filet with rosemary served with island vegetables style*

Desserts (Choice of one)

- Torta Di Ricotta** *Ricotta cheese cake*
- Torta Al Cioccolato Amaro** *Flourless bitter sweet chocolate tart*
- Panna Cotta Toscana Con Salsa Di Fragole** *Tuscan panna cotta with fresh strawberry sauce*

Restaurant Week (Summer 2024) Lunch Menu

(\$30 /Person)

Antipasti (Choice of one)

- Pappa al Pomodoro** Tuscan tomato bread soup with basil & extra virgin olive oil
- Indivia & Pere** Endive Salad with Pears, Walnuts & Pecorino Cheese in a Lemon Dressing
- Panzanella** Romaine with Tomato, Cucumber, Basil, Onions, Crouton in a White Vinegar Dressing
- Cozze al Burro** Steamed mussels out of the shell in butter, garlic & parsley with toasted bread
- Carpaccio di Manzo** Cured beef carpaccio with Artichoke, Arugula & Padano cheese
- Crostini Di Salsiccia E Stracchino** Crostini With Italian Sausage & Stracchino Cheese
- Suppli' di Riso** Tomato, Basil & Mozzarella Rice Croquettes with a Tomato Basil Dip
- Melanzane e Scamorza** Thinly sliced grilled eggplant with herbs & melted smoked mozzarella

Entrees (Choice of one)

- Pappardelle al Pepolino** Pappardelle with pepolino tomato sauce & fresh thyme
- Tagliolini al Limone** Homemade Tagliolini with limon zest and touch of cream
- Ravioli al Pomodoro e Basilico** Home made Spinach & ricotta Ravioli with tomato & basil
- Maltagliati al Ragù di Vitella** Home made maltagliati with fresh herbs seasoned veal ragu'
- Fettuccine al Coniglio** Fettuccine with braised rabbit & slow oven roasted tomato
- Spaghettoni con Porri** Spaghetti with braised leeks & parmesan cheese & black pepper
- Polpettine di Vitella** Veal & ricotta meatballs with a light tomato, garlic & basil coulis
- Pollo agli Agrumi** Chicken breast sauteed with Citrus served with grill asparagus & potatoes
- Pescatrice alla Catalana** Steamed Monkfish Served With Tomato, Carrots, Onions in a Vinegar Dressing
- Branzino al Forno** Roasted Branzino filet with rosemary served with island vegetables style

Beer & Wine Special

PERONI, MENABREA, LAGUNITAS	\$ 6.50
MONTEPULCIANO D'ABRUZZO (Red) 2021/22 "Cantina Valle Tritana" (Abruzzo)	\$ 12.00
VILLA ANTINORI (White) 2023/24 Blend Pinot Grigio, Riesling, Trebbiano "Antinori" (Toscana)	\$ 12.00