



NIZZA

RESTAURANT WEEK

JULY 21ST. - LABOR DAY

THREE COURSE DINNER **\$45**

PRIMI PIATTI

charred broccolini

red wine vinaigrette, anchovies, chili oil

spicy antipasto salad

cabbage, soppressata, caciocavallo, fennel, mushrooms, scallions, stuffed olives

shrimp bruschetta

garlic, oil, basil, grape tomatoes, chili flakes

SECONDI PIATTI

rigatoni

eggplant, garlic, chili flakes, roasted tomato, sheep's milk ricotta, basil

risotto

chicken, burrata, white wine, pesto, peas

paccheri lamb sugo, pecorino

DOLCE

citrus olive oil cake

whipped mascarpone, peach compote

panna cotta aged balsamic vinegar

paciugo portofino's ice cream sundae



NIZZA

RESTAURANT WEEK

JULY 21ST. - LABOR DAY

TWO COURSE LUNCH **\$30**

CHOICE OF APPETIZER & ENTREE

VEGETABLE ANTIPASTI

zucchine fritte

fried zucchini & banana peppers with spicy marinara

arugula salad

fennel, parmesan, lemon, virgin olive oil

zuppa del giorno our daily soup

SECONDI PIATTI

rigatoni

eggplant, garlic, chili flakes, roasted tomato, sheep's milk ricotta, basil

risotto

chicken, burrata, white wine, pesto, peas

paccheri lamb sugo, pecorino

DOLCE (supp. \$8)

citrus olive oil cake

whipped mascarpone, peach compote

panna cotta aged balsamic vinegar

paciugo portofino's ice cream sundae