



Restaurant week 2026

Dinner Menu

Experience the flavors of Rome with Three course Menu at \$60 per person excluding beverages, tax and gratuities

Appetizers a choice of:

Antipasto Misto Romano

Carciofi alla Giudia, Mozzarella in carrozza e Bruschetta al Pomodoro

A combination of our signature Artichokes, fried Mozzarella and Bruschetta with fresh tomato

Mozzarella e Pomodoro

Warm homemade mozzarella, fresh tomato, onions, basil and extra virgin olive oil

Insalata di Rucola Pere e Pecorino Romano

Baby Arugola salad with diced pears and Pecorino Romano

Entrees choice of:

Trittico di Pasta

A combination of Bucatini all'Amatriciana, Tonnamelli Cacio e Pepe & Spaghetti alla Carbonara

Pollo con Peperoni

Boonless chunks of chicken with peppers, sauteed in extra virgin olive oil onions, oregano and fresh tomato

Saltimbocca alla Romana

Veal Scaloppine with Prosciutto di Parma sautéed in Olive Oil, Garlic, and

White Wine, served with Sautee Spinach

Spigola al forno con spinaci e uvetta passa

Baked Branzino topped with breadcrumb

a White Wine Sauce served with sauteed Spinach and raisins

Dolce Choice of:

Tiramisu', Fragole con Zabaglione, Sorbet



Restaurant week 2026

Lunch Menu

***Experience the flavors of Rome with Three course Menu at 45\$ per person
excluding beverages, tax and gratuities***

Appetizers a choice of:

Antipasto Misto Romano

Carciofi alla Giudia, Mozzarella in carrozza e Bruschetta al Pomodoro

A combination of our signature Artichokes, fried Mozzarella and Bruschetta with fresh tomato

Mozzarella e Pomodoro

Warm homemade mozzarella, fresh tomato, onions, basil and extra virgin olive oil

Insalata di Rucola Pere e Pecorino Romano

Baby Arugola salad with diced pears and Pecorino Romano

Entrees choice of:

Trittico di Pasta

A combination of Bucatini all'Amatriciana, Tonnarelli Cacio e Pepe & Spaghetti alla Carbonara

Pollo con Peperoni

Boonless chunks of chicken with peppers, sauteed in extra virgin olive oil onions, oregano and fresh tomato

Saltinbocca alla Romana

Veal Scaloppine with Prosciutto di Parma sautéed in Olive Oil, Garlic, and

White Wine, served with Sautee Spinach

Spigola al forno con spinaci e uvetta passa

Baked Branzino topped with breadcrumb

a White Wine Sauce served with sauteed Spinach and raisins

Dolce Choice of :

Tiramisu', Fragole con Zabajone, Sorbet