

La Gioconda

3 courses Dinner Menu \$45
RESTAURANT WEEK Dinner Summer 2026

First course

Burrata con prosciutto & tartufo nero

Burrata cheese with prosciutto di Parma and black truffle

Insalata di barbabietole

Roasted red beets, spinach, grilled asparagus, goat cheese, toasted sliced almond, balsamic dressing

Salsiccia con polenta e funghi

Grilled Italian sweet sausage over taleggio polenta, shiitake mushroom

Arancini di carne con mozzarella affumicata

Breaded fried rice balls stuffed with short ribs and smoked mozzarella

Spinaci, gamberi & avocado salad

Baby spinach, pan seared shrimps, avocado, endive, olives, toasted almond, lemon dressing

Piadina con mozzarella, prosciutto di Parma & tartufo nero

Grilled flat Italian bread, Bufala mozzarella, prosciutto di Parma, black truffle

Cozze alla Marinara

Sautéed mussels in light marinara sauce served with toasted garlic bread

Second course

Salmone con crosta di patate

Pan seared salmon filet in a potato crust, over sautéed zucchini julienne, lemon & capers sauce

Gnocchi Tricolore

A potato sampler gnocchi, pesto sauce, cacio e pepe, tomato and mozzarella

Pollo alla Parmigiana

Crispy breadcrumb coating chicken breast, smothered in a rich homemade sauce and melted mozzarella cheese, side of spaghetti in marinara sauce

Spaghetti con polpette di vitello

Spaghetti with meat (veal) ball in marinara sauce

Branzino salsa di limone e capperi

Pan seared striped bass filet, with wilted spinach, over mashed potatoes, capers berry lemon sauce

Tagliatelle con asparagi e gamberi

Tagliatelle with asparagus, shiitake mushroom and shrimps

Brasato di bue con risotto

Braised short rib with truffle risotto

Scaloppine di vitello al gorgonzola

Veal scaloppini with porcini mushroom and gorgonzola sauce, sautéed spinach, herb roasted potatoes

Fusilli al pesto di mandorle e burrata

Fusilli fresh pasta with almond pesto and burrata cheese

Sweet course

Bigne' con crema pasticciera/choux pastry filled with pastry cream, covered with chocolate sauce

Panna cotta al cocco/coconuts flavored custard

Chocolate mousse/with whipped cream & toasted sliced almond



2 courses Lunch Menu \$30

RESTAURANT WEEK Lunch Summer 2026

First course

Cozze alla Marinara

Sautéed mussels in light marinara sauce served with toasted garlic bread

Calamari con zucchine

grilled calamari over julienned zucchini & extra virgin olive oil

Arancini di carne con mozzarella affumicata

Breaded fried rice balls stuffed with short ribs and smoked mozzarella

Mozzarella di bufala

Bufala milk mozzarella, vine tomato & basil

Parmigiana di melanzane

Eggplant layered with mozzarella and parmesan in tomato sauce

Insalata di barbabietole

Roasted red beets, spinach, grilled asparagus, goat cheese, toasted sliced almond, balsamic dressing

Burrata con prosciutto & tartufo nero

Burrata cheese with prosciutto di Parma and black truffle

Spinaci, gamberi e avocado salad

Baby spinach, pan seared shrimps, avocado, endive, olives, toasted almond, lemon dressing

Main course

Scaloppine di vitello al gorgonzola

Veal scaloppini with porcini mushroom and gorgonzola sauce, sautéed spinach, herb roasted potatoes

Salmone con crosta di patate

Pan seared salmon filet in a potato crust, over sautéed zucchini julienne, lemon & capers sauce

Pollo alla Parmigiana

Crispy breadcrumb coated chicken breast, Smothered in a rich homemade sauce and melted mozzarella cheese, side of spaghetti with tomato sauce

Tagliatelle con asparagi e gamberi

Tagliatelle with asparagus, shiitake mushroom and shrimps

Fusilli al pesto di mandorle e burrata

Fusilli fresh pasta with almond pesto and burrata cheese

Gnocchi Tricolore

A potato sampler gnocchi, pesto sauce, cacio e pepe, tomato and mozzarella

Brasato di bue con risotto

Braised short rib in red wine with truffle oil risotto

Branzino salsa di limone e capperi

Pan seared striped bass, filled with wilted spinach, over mashed potatoes, capers berry lemon sauce