



❖ RESTAURANT WEEK ❖

August 20-September 2

20+tax

FIRST COURSE

ROASTED BEET AND SUMMER CORN SALAD

- Summer corn, cherry tomatoes, fresh mozzarella, roasted beets, and basil, dressed with EVOO, lemon juice, and honey •

SHISHITO PEPPERS

- Fried Shishito peppers, topped with Pecorino Romano and a balsamic reduction, served on a crostini •

SECOND COURSE

SHRIMP FRA DIAVOLO

- Jumbo shrimp sautéed and covered with a jalapeño pesto, made with Bermuda onions and almonds, served over a bed of imported linguini •

PENNE ALLA VODKA

- Our vodka sauce made with roasted Roma tomatoes and chicken served over a bed of imported penne •

PERSONAL PIZZA

- Fresh mozzarella, Italian plum tomatoes, imported Romano cheese and oregano •
CHOOSE 1 TOPPING: SAUSAGE, PEPPERONI, PEPPERS, ONIONS OR MUSHROOMS

THIRD COURSE

ITALIAN CREAM CAKE WITH ROASTED PECANS AND CREAM CHEESE FROSTING

MOCHA MACAROONS

PLEASE NO SUBSTITUTIONS

AVAILABLE ALL DAY

DINE IN ONLY PLEASE