



RESTAURANT WEEK OCTOBER, 2017

(3 COURSE OFFERING)
20.17 excludes tax and gratuity

POLENTA CON FUNGI

CREAMY POLENTA WITH SAUTÉED WILD MUSHROOMS AND ASIAGO CHEESE

SICILIAN CHOPPED SALAD

SICILIAN GREEN OLIVES, CHICK PEAS, CUCUMBERS, RED ONION AND FETA

ARANCINI

SAFFRON RISOTTO STUFFED WITH FRESH MOZZARELLA, PESTO, POMODORO

CHICKEN PASTINA SOUP

MAMA DANO'S HOMEMADE DAILY

CHICKEN MARSALA

*BONELESS BREAST OF CHICKEN SAUTÉED WITH CREMINI MUSHROOMS AND MARSALA WINE SAUCE,
VERMICELLI PASTA, ARUGULA*

EGGPLANT PARMESAN

LINGUINI WITH POMODORO SAUCE

LINGUINI WITH WHITE CLAM SAUCE

OLIVE OIL, GARLIC, PARSLEY AND CLAM BROTH

PASTA ALLA NORMA

SPAGHETTINI, SAUTÉED EGGPLANT, POMODORO, FRESH HERBS, RICOTTA CHEESE

PENNE BOLOGNESE

SLOW SIMMERED MEAT SAUCE OF BEEF, PORK, PANCETTA AND TOMATO

HOUSE MADE CANNOLI

CARAMEL SEA SALT GELATO WITH HOUSE MADE BISCOTTI

SICILIAN LEMON TART

HOUSEMADE LIMONCELLO LIQUER (MUST BE OVER 21)

1 appetizer, 2 entrée's 1 dessert and 2 glasses of wine 40.17

Wine specials

NERO D'AVOLA, VILLA POZZI (DRY RED WINE) / 2016 SANTA MARINA PINOT GRIGIO 20.17

ETNA ROSSO, CALABRETTA CALA CALA **30.17**

CERASOULO DE VITTORIA, VALLE DELL ACATE **40.17**

Groupon and other discounts not valid during Local Restaurant Week. Thank you for your patronage!