



RESTAURANT WEEK DINNER MENU

**\$40 PER PERSON INCLUDES
APPETIZER, ENTREE & DESSERT**

Proceeds benefit Children's Hospital of Philadelphia

APPETIZERS

BURRATA

Stracciatella creamed filled mozzarella, tomatoes, balsamic glaze, olive oil, basil, garlic toast

FRIED CALAMARI

Served with marinara

BRUSCHETTA MOZZARELLA

Served on toasted garlic bread

MOZZARELLA STICKS

Served with marinara

LOBSTER RISOTTO

SIDE CAESAR SALAD

Romaine, tomato, croutons, parmesan

SIDE TOSSED SALAD

Romaine, tomato, cucumber, carrots

MAY WE ALSO SUGGEST

Strawberry Limoncello Martini 11

White Chocolate Martini 11

Sparkling Rosé 9

Barolo, Piedmont 11

Sauvignon Blanc, Emilia Romagna 8

Montepulciano D'Abruzzo, Abruzzo 9

ENTRÉE

PASTA PURSES

Delicate pasta stuffed with ricotta and mozzarella served in a blush sauce with asparagus

CHICKEN PARMIGIANA

Lightly breaded, mozzarella, marinara, linguine

CHICKEN MADEIRA

Asparagus, mozzarella, mushrooms, madeira sauce, mashed potato

SHRIMP PUTTANESCA

Sauteed shrimp, diced tomato, scallions, capers, kalamata olives, basil, oil, garlic, capellini

FILET MIGNON ADD \$10

Filet Mignon sautéed onions, mushrooms, asparagus, mashed potato

DESSERTS

ZEPPOLE

Fried Dough drizzled with Nutella and dusted with powdered sugar

ITALIAN CANNOLI

CLASSIC VANILLA CHEESECAKE

CHOCOLATE THUNDER CAKE

Irish Coffee 8

Italian Coffee with Amaretto 8

Cappuccino 3.50

Espresso 3.50