



RESTAURANT WEEK SUMMER 2026

TWO COURSE LUNCH \$30

APPETIZER

GAZPACHO SOUP

CHILLED GARDEN VEGETABLE SOUP

ARANCINI DI RISO CON SALSICCIA E MOZZARELLA

RICE BALL STUFFED WITH SAUSAGE & MOZZARELLA IN
A PORCINI MUSHROOM SAUCE



MAIN

PENNE ALLA BOLOGNESE

SLOW-COOKED BEEF RAGÙ & PENNE PASTA

SPAGHETTI AL POLLO E RUCOLA

SPAGHETTI WITH CHICKEN & ARUGULA IN GARLIC & OLIVE OIL

RISOTTO ALLE VERDURE

SEASONAL VEGETABLES & PARMESAN

ROASTED PORK MEDALLIONS ALLA NONNO

PORK LOIN MEDALLIONS IN A PANCETTA & MUSHROOM SAUTÉ
SERVED WITH ROASTED POTATOES & SPINACH

RED SNAPPER AL VINO BIANCO

PAN-SEARED RED SNAPPER WITH CHERRY TOMATOES SERVED
WITH ASPARAGUS

