




NYC Jan 16 - Feb 4
RESTAURANT
Week 
Lunch 45.00pp

Appetizers

(choose of)

Caprese

Fresh Mozzarella with Tomato and Basil

Sicilian Salad

Romaine Lettuce with salami, provolone, tomato, olives & red onions

Zuchinni Fritte

Shoe string zucchini lightly tossed in a wondra flour and fried

Entrée

(choose of)

Spaghetti Putanesca

Fresh grape tomatoes, capers, olives, anchovies & arugula in garlic & oil

Chicken Francese

Classically Prepared served with Spaghetti

Broiled Salmon

Broiled Salmon with garlic and shallots served over spinach

Dessert

Chef's choice of the day

No substitution

Taxes and gratuities at additional charge



NYC Jan 16 - Feb 4
RESTAURANT
Week — —
Dinner 60pp

Choice of Appetizer

(please choose of)

Buratta

served with tomatoes, roasted pear & basil

Sausage and Artichoke Pie

our unique pie of sausage artichokes and mozzarella

Baked Clams Oreganate

stuffed with our homemade seasoned breadcrumbs and baked

Choice of Entrée

Rigatoni Speciale.....sautéed *sweet sausage & shiitake mushrooms in a creamy ricotta sauce*

Branzino Marechiara.....filet, sautéed with clams, mussels, fresh tomato, garlic and oil

Broiled Pork Chop.....served with hot cherry peppers or sweet peppers

Chicken Parmesan.....classically prepared served with spaghetti

Dessert

Chef's choice of the day

No substitution

Taxes and gratuities at additional charge