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**Celebrates Restaurant Week**

**August 16 - 22nd**

**LUNCH DAILY 11:30 - 3:30**

**CAESAR SALAD**

*Traditional Caesar salad, homemade parmigiano/garlic croutons*

**MISTA DI CASA**

*Field greens salad, cherry tomatoes, white balsamic vinaigrette*

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**SALMON BURGER**

*Atlantic salmon burger, red onions, capers, tomatoes, arugula, lemon aioli*

**CHICKEN PARMIGIANO**

*Lightly Breaded breast of chicken, fior di latte mozzarella, served with spaghetti*

**POLPETTINE MARINARA**

*Homemade sausage and beef meatballs, marinara sauce, creamy parmigiano polenta*

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**ITALIAN GELATO**

*Vanilla, Chocolate or Coconut*

**HOMEMADE CANOLI**

*Fresh Blueberry Marmellata*



## **Celebrates Restaurant Week**

**August 16 - 22nd**

**DINNER DAILY 4:30 - 10:00**

### **BRUSCHETTA PANETABLA**

*Roma tomatoes, black olives, garlic, basil, shaved Parmigiano*

### **CAESAR SALAD**

*Traditional Caesar salad, homemade garlic/Parmigiano croutons*

### **ZUPPA DI POMODORO**

*Chilled fire roasted Roma tomato soup, whipped fresh mint Mascarpone, garlic croutons*

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### **STUFFED CHICKEN BREAST**

*Organic boneless breast of chicken, roasted garlic/rosemary mascarpone, fresh rosemary jus, roasted potatoes*

### **SALMON ALLA CAPUANA**

*Fresh Atlantic salmon, pan seared, marinated cherry tomatoes, garlic, black olives, extra virgin olive oil, basil*

### **LOBSTER & SHRIMP FRA DIAVOLO**

*Fresh Maine lobster & shrimp, spicy tomato, white wine & garlic sauce, served with linguine*

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### **ITALIAN GELATO**

*Vanilla, chocolate or coconut*

### **HOMEMADE CANOLI**

*Fresh blueberry marmellata*