

Binghamton RESTAURANT WEEK

APRIL 7-16

Choose 1 From Each Course!

Antipasti (Appetizer)

House Made Soup of the Day

Ask your server for today's soup!

Spring Crostini

Garlic crostini topped w/ lemon infused ricotta, sweet peas & fresh mint

Focaccia Di Recco

Thin focaccia flat bread stuffed w/ crescenza-stracchino cheese & served w/ rosemary infused olive oil

Pezzetti Fritti

Battered & fried spring veggies (Zucchini, Cauliflower, Artichoke Hearts & Asparagus) served w/ pesto, marinara & garlic aioli for dipping

Secondo (Main Course)

Rigatoni w/ House Made Vodka Sauce (GFO)

Rigatoni topped w/ creamy vodka sauce and pancetta

Chicken Cutlet Parmigiana

Breaded chicken cutlets baked w/ mozzarella & house made tomato sauce.
Served w/ a side of house spaghetti

Ravioli (Add Protein +\$)

House made pasta dough filled w/ creamy ricotta cheese topped w/ pasta sauce

Pasta Primavera (Add Protein +\$) (GFO)

Fresh oil & garlic sauce w/ zucchini, green beans, asparagus, cherry tomatoes & baby spinach served over rigatoni

Tuscan Chicken (GFO)

Pan fried chicken breasts served over rigatoni & topped w/ a creamy sundried tomato & spinach sauce

Dolci (Dessert)

Panna Cotta

Sweet Italian custard topped w/ fresh raspberries. *Made in house!*

Chocolate Mousse

Rich chocolate cream topped w/ whipped cream. *Made in house!*

Gelato

Ask your server about our featured flavors!

Cannolis (3)

Mini cannolis filled to order w/ mascarpone, cream & chocolate chips



Dinner 3 Courses For \$30

Tax, drink, & gratuity Not included
Available Tuesday-Sunday 3pm - Close
Dine in Only!



3 Delicious Courses
ONE FIXED PRICE

