

FALL 2023 RESTAURANT WEEK

eat
BING

Choose one from each course

Antipasti (Appetizer)

Venice Salad

Iceberg & Romaine lettuce, tomatoes & pepperoncini

House Made Soup of the Day

Meat Log & Cheese Egg Roll

Secondo (Main Course)

Rigatoni with House Made Vodka Sauce *

Rigatoni topped with creamy vodka sauce and pancetta

House Made Spaghetti (with or without Meat Logs)

Add House made Meat Logs (Meat Balls Shaped like Sausage)

Eggplant Parmigiana

Breaded eggplant baked with mozzarella & house made tomato sauce served with house made spaghetti

Chicken Pizzaioli

Chicken Breast Sauteed in olive oil, white wine, & mushrooms
Served with side of broccoli

Dolci (Dessert)

House Made Chocolate Mousse

House Made Salted Caramel Apple Bar

Cannoli – filled to order with house made sweet Ricotta cream and chocolate chips

Restaurant Week Drink Specials

14 Hands Merlot

Glass \$5 Bottle \$19

Campo MaCCione Vermentino

Glass \$5

A by Acaia

Bottle \$15

Famiglie Pinot Grigio (2020)

Glass \$5 Bottle \$15

Bramito Chardonnay (2020)

Italian Chardonnay from Umbia

Harken Chardonnay (2017)

Barrel Fermented Chardonnay from California

Glass \$5 Bottle \$18

Sutter Home Pink Moscato

Bottle \$15

Roy Rogers

Cruzan Black Cherry Rum and cola

\$6.50

LUNCH 3 Courses For \$15

Tax, drink, & gratuity Not included

