

* 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

Insalata Primavera (GF)

Asparagus, fresh peas, green beans, artichoke hearts, radicchio & mint topped w/ shaved parmesan & pancetta bits. Served w/ lemon vinaigrette

Secondo (Main Course)

Rigatoni w/ House Made Vodka Sauce (GFO)

Rigatoni topped w/ creamy vodka sauce and pancetta

Chicken Pizzaioli (GF)

Chicken breast sauteed in a white wine sauce w/ mushrooms. Served w/ house made spaghetti

Ravioli (Add Protein +\$)

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

Fried Green Tomato BLT

Fried green tomatoes, candied bacon, romaine lettuce & garlic aioli served on peasant bread toast

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 (2)

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



Lunch 3 Courses For \$18

Tax, drink, & gratuity Not included
Available Tuesday-Sunday 11:30am - 3pm
Dine in Only!



3 Delicious Courses
ONE FIXED PRICE

