



2 courses Lunch Menu \$30

RESTAURANT WEEK Lunch 2026

First course

Cozze alla Marinara

Sautéed mussels in light marinara sauce served with toasted garlic bread

Calamari con zucchine

grilled calamari over julienned zucchini & extra virgin olive oil

Arancini di carne con mozzarella affumicata

Breaded fried rice balls stuffed with short ribs and smoked mozzarella

Mozzarella di bufala

Bufala milk mozzarella, vine tomato & basil

Parmigiana di melanzane

Eggplant layered with mozzarella and parmesan in tomato sauce

Insalata di barbabietole

Roasted red beets, spinach, grilled asparagus, goat cheese, toasted sliced almond, balsamic dressing

Burrata con prosciutto & tartufo nero

Burrata cheese with prosciutto di Parma and black truffle

Spinaci, gamberi e avocado salad

Baby spinach, pan seared shrimps, avocado, endive, olives, toasted almond, lemon dressing

Main course

Scaloppine di vitello al gorgonzola

Veal scaloppini with porcini mushroom and gorgonzola sauce, sautéed spinach, herb roasted potatoes

Salmone con crosta di patate

Pan seared salmon filet in a potato crust, over sautéed zucchini julienne, lemon & capers sauce

Bocconcini di pollo ai funghi

Boneless pan roasted chicken breast with shiitake mushroom, wilted spinach and herbed roasted potatoes

Tagliatelle con asparagi e gamberi

Tagliatelle with asparagus, shiitake mushroom and shrimps

Spaghetti all'Amatriciana

Spaghetti "Gragnanese" pecorino romano, tomatoes, guanciale

Tortellini di vitello al tartufo nero

Veal tortellini in a creamy pecorino cheese and shaved black truffle sauce

Brasato di bue con risotto

Braised short rib in red wine with truffle oil risotto

Branzino salsa di limone e capperi

Pan seared striped bass, filled with wilted spinach, over mashed potatoes, capers berry lemon sauce