

Pasta Brioni

Restaurant Week - \$33 per guest ++

*Select one dish from each category. Sorry, no substitutions or sharing
Add (**Wine pairings**) for \$15/person

Antipasto

Caprese Salad (Bolla Chianti)

Fresh mozzarella, sliced tomatoes, basil, and balsamic vinaigrette

**Caesar Salad* (Ruffino Pinot Grigio)

Scratch Caesar, romaine, seasoned croutons, and parmesan (**Ruffino Pinot Grigio**)

Pasta Fagioli (Cypress Merlot)

Classica Italian bean soup with prosciutto and basil

Secondo

Chicken Martini (Mary Hill Chardonnay)

Parmesan encrusted chicken breast topped with asparagus spears in a white wine pan sauce with a side of pasta marinara or vegetables

Linguine Pescatore (DaLuca Fiano)

Clams, mussels, shrimp, and calamari in a fresh basil, garlic, and tomato seafood broth

Papperdelle Bolognese (Castello D' Ablola Chianti)

Slow simmered beef, veal, and pork ragu tossed with fresh pasta topped with fresh mozzarella

Veal Sorrentino (Novus Ordo Malbec)

Veal medallions topped with prosciutto, shaved eggplant, and fresh mozzarella in a light marsala sauce with a side of pasta marinara

Osso Buco (Murphy Goode Pinot Noir)

Pork shank slow braised served in a blended vegetable and pan dripping sauce with vegetable risotto

**Salmon Venezia* (Heinz Eifel Shine Riesling)

Sautéed Atlantic Salmon with capers, roasted red peppers, and artichoke hearts in a white wine, lemon, and garlic sauce with shiitake mushroom risotto

Dolce

Mascarpone Cheesecake

Our famous cheesecake with a graham cracker crust with a hint of cinnamon with fresh berries

Flourless Chocolate Cake

Velvety and rich dark chocolate cake described as "a big brick of fudge"

*These foods may be served raw or cooked to order.
Consuming raw and undercooked meats, poultry, seafood, shellfish, or eggs
may increase the risk of food borne illness, especially for those with certain medical conditions.

++ Not inclusive of tax or gratuity