



RESTAURANT WEEK MENU (Lunch\$14.99-Dinner\$29.99)

APPETIZERS (1st Course)

PAN FRIED BABY ARTICHOKE

Petite crispy pan fried Artichoke Hearts, Romano Cheese, and Smoked Tomato Aioli.

INSALATA CAPRECE

Homemade Fresh Mozzarella, Ripe Tomato and Basil

FRIED CALAMARI

Marinated Hot Lombardo Peppers served with Marinara Sauce and Garlic Aioli.

MIXED GREENS

Field Greens, Tomatoes, Shaved Fennel, tossed with Balsamic Vinaigrette.

ENTRÉE (2nd Course)

PENNE VODKA

Our Original Tomato Vodka Sauce.

RIGATONI D'ANGELO

Mini Rigatoni Pasta dressed with San Marzano Pomodoro Sauce with Peas, Hot Sausage and a touch of Cream, Finished with a scoop of Fresh Ricotta Cheese.

TILAPIA FRANCESE

Egg battered in a Lemon Wine Sauce served with Seasonal Mixed Vegetables.

GRILLED SKIRT STEAK

Barolo Wine Sauce Served with Mashed Potatoes & Vegetables

CHEF'S RAUL SIGNATURE FREE-RANGE CHICKEN

Semi boneless Organic Chicken. Marinated, seared, and slow roasted in a sauce of White Wine, Roasted Garlic, Served with Mashed Potatoes and Veggies.

DESSERT (3rd Course) Tiramisu or Crème brûlée
(Desserts not Included w/Lunch Menu)