

Restaurant Week



XII DODICI XII

from Sunday October 29th to November 5th 2017

\$28.95

APPETIZERS

***Pizza Padina-**

Arugula, Prosciutto, Mozzarella

-Calamari alla Griglia-

Grilled Calamari, Frisee' Salad,

Balsamic Vinegar & Extra Virgin Olive Oil

***Vongole Al Forno-**

Whole Baked Clams, Lemon, Garlic

***Mozzarella Alla Caprese-**

Fresh Mozzarella, Campari Tomatoes (Additional \$4.)

***Insalata Della Casa-**

Organic Lettuce, Tomatoes, Red Onion

***Kale Caesar-**

Kale Salad w/ Pistachios, Raspberries in Classic Caesar Dressing

ENTREES

***Ravioli Della Nonna-**

Grandmother Style Ravioli. Spinach & Ricotta

***Linguini Marechiaro-**

Shrimp, Clams, Tomato, Garlic & Basil (additional \$3.)

***Pollo Ragoncino-**

Sectioned Chicken & Filet Mignon. Red Wine, Mushroom,

Sausage, Asparagus & Potatoes (additional \$4.)

***Cavatelli Con Polpettine Abruzzi-**

Homemade Veal Meatballs w/ Ricotta Cavatelli, Escarole, Veal Demi

***Sogliola Del Golfo-**

Pan Seared Filet of Sole. Capers, Artichoke Hearts, Roasted Potatoes, Lemon, White Wine

***Salmone Atlantico-**

Roasted Atlantic Salmon. Shitake Mushrooms, Leeks, Sundried Tomato Pesto (additional \$5.)

***Vitello Fontinella-**

Veal Scallopini. Prosciutto, Fontina Cheese, Spinach.

Add a Glass of our House Pinot Grigio or Chianti (additional \$8.)

DESSERTS

Tiramisu

Cheese cake

Italian Cannoli

Assorted Cookies & Coffee & Tea