

# MONDAYS & TUESDAYS SPECIAL

3 COURSE MEAL \$39.00 PER PERSON

(One choice from each course)

## FIRST COURSE

### Fiori di Zucca

*Squash blossoms stuffed with ricotta cheese and basil. Served with tomato sauce.*

### Calamari Fritti

*Fried calamari and Zucchini served with a light spicy tomato sauce.*

### Tuna Tartare

*Fresh Ahi Tuna marinated in soy sauce served over avocado with a bed of arugula with cherry tomatoes.*

### Insalata di Caesar

*Baby gem Caesar salad*

### Insalata Terra e Mare

*House salad with baby mix greens, tomatoes, and roasted almonds in a balsamic dressing.*

### Insalata Burrata

*Fresh tomatoes served with soft creamy burrata and grilled crostini.*

## MAIN COURSE

### Cacio e Pepe

*Spaghetti with pecorino and parmesan cheese, pepper, and olive oil.*

### Fettuccine al Pesto

*Fettuccine pasta served in pesto sauce, pine nuts and topped with Ricotta cheese.*

### Rigatoni alla Bolognese

*Rigatoni with traditional Italian meat sauce.*

### Spaghetti Frutti di Mare

*Spaghetti with shrimp, clams, mussels and calamari in a light tomato sauce. (\$5 Supplement)*

### Salmon

*Grilled wild Alaskan salmon with pea purée and grilled asparagus. (\$5 Supplement)*

### Pollo Piccata

*Jidori chicken breast in a lemon butter caper sauce. served with mashed potatoes and baby squash. (\$5 Supplement)*

### Hanger Steak

*Prime 8 oz. Hanger steak served with mashed potatoes, green beans and Chimichurri sauce. (\$8 Supplement)*

## DESSERT

### Tiramisu

### Chocolate Mouse

### Panna cotta

### Cannoli

NO SUBSTITUTIONS ON SPECIAL MENU

A 20% gratuity will be added to parties of 6+

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illnesses.