



Extended *Restaurant Week* Lunch Menu

FIRST COURSE

Antipasti

(Choice of one)

Insalata Della Casa

Romaine hearts, fresh julienne carrots, tomatoes, red peppers and red onions, served with homemade creamy Italian dressing

OR

Insalata di Pomodoro

Plum tomatoes, cucumbers, red onions, and kalamata olives tossed with fresh basil, extra virgin olive oil and aged balsamic

SECOND COURSE

Secondi

(Choice of one)

Pesce Spada alla Griglia

Grilled marinated swordfish served with seasonal vegetables drizzled with olive oil

Costate di Maiale alla Paesana

Pan-seared pork chop served with potatoes and vinegar peppers

Orecchiette al Tecamino

Imported orecchiette pasta topped with meat sauce, mozzarella and parmigiano, and baked to perfection

THIRD COURSE

Dessert

(Choice of one)

Cannoli

OR

Zuppa Inglese Gelato

\$20.08 per person

(Excludes 5% Mass Meals tax, beverages & gratuity)

No Additions or Substitutions Please

The state of Massachusetts requires that we inform customers that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have medical conditions. Menu items identified with an asterisks () contain raw or undercooked ingredients and are cooked to order*