

RESTAURANT WEEK DINNER MENU

3 Course Meal • Choose (1) From Each Section Below

PRIMI

GARDEN SALAD

Iceberg & Romaine mix, cherry tomatoes, cucumbers, carrots, red onions, red peppers, mushrooms, black olives, House Italian dressing

CAESAR SALAD

Romaine hearts, focaccia croutons, shaved Reggiano, Dijon Caesar dressing

MEDITERRANEAN SALAD

Romaine hearts, cherry tomatoes, diced cucumbers, sliced pepperoncini, Kalamata olives, red onions crumbled Feta Cheese, red wine & herb vinaigrette

PECAN SALAD

Mesclun field greens, baby Arugula, honey roasted pecans, Gorgonzola crumbles, balsamic vinaigrette

CAPRINO SALAD (Add grilled shrimp 8)

Mesclun field greens, flame roasted peppers, grilled baby asparagus, crumbled Goat Cheese, cherry tomatoes, red onions, balsamic vinaigrette

PENNE ALLA VODKA

Creamy vodka pink sauce, diced Parma prosciutto

CAVATELLI BOLOGNESE

"Southern Italian" style veal meat sauce (add fresh ricotta 1.50)

FUSILLI PRIMAVERA (red or white)

Fresh vegetable medley, tomato basil sauce OR roasted garlic & E.V.O.O. brodino

RIGATONI PUGLIESE

Escarole, tuscan white beans, crumbled fennel sausage, roasted garlic & E.V.O.O. brodino

PENNE MELANZANE

Diced roasted eggplant, Marsala infused plum tomato sauce, ricotta cheese crown

SECONDI

CHICKEN CHOP PARMIGIANA

Parmesan crusted, Frenched boned Chicken Breast, pan fried & baked with mozzarella & "Old World" Italian tomato sauce, side of penne pasta

STEAK FRITES

Grilled prime flat iron steak, Cabernet braised onions, side of Tuscan truffle fries

CHICKEN PRIMAVERA

Grilled Balsamic Chicken, piled high with sautéed garden vegetables, side of rice pilaf

CHICKEN ROLLATINE TOSCANA

Chicken Breast stuffed with sautéed spinach & mozzarella, Marsala wine brown sauce, with fresh mushrooms, side of herb roasted potatoes

SHRIMP OREGANATE

Baked Jumbo Shrimp, garlic & white wine Scampi sauce, toasted bread crumbs, side of rice pilaf

LEMON SOLE MEUNIERE

Pan-seared Lemon Sole, sliced caper berries asparagus, white wine & lemon butter sauce, side of rice pilaf

SALMONE ALLA GRIGLIA

Fresh grilled Atlantic Salmon, over sautéed broccoli rabe & tuscan white beans

CHICKEN MARSALA

Chicken breasts, classic mushroom and marsala wine brown sauce, side of herb roasted potatoes

CHICKEN OREGANATA

Chicken breasts, layered with mozzarella, garlic & white wine Scampi sauce, toasted breadcrumbs, side of rice pilaf

CHICKEN FRANCAISE

Chicken breasts, white wine, lemon & butter sauce, side of rice pilaf

EGGPLANT ROLLATINE

Fresh battered eggplant, stuffed with Reggiano cheese & seasoned ricotta baked Parmigiana style, side of penne pasta

DESSERT

TIRAMISU

HOMEMADE NY STYLE CHEESECAKE

RICOTTA ITALIAN CHEESECAKE



CUCINA ITALIANA ■ WINE BAR

Available Sunday-Thursday 3:30pm - Close

RESTAURANT WEEK

LUNCH MENU

2 Course Meal • Choose (1) From Each Section Below

PRIMI

GARDEN SALAD

Iceberg & Romaine mix, cherry tomatoes, cucumbers, carrots, red onions, red peppers, mushrooms, black olives, House Italian dressing

CAESAR SALAD

Romaine hearts, focaccia croutons, shaved Reggiano, Dijon Caesar dressing

MEDITERRANEAN SALAD

Romaine hearts, cherry tomatoes, diced cucumbers, sliced pepperoncini, Kalamata olives, red onions crumbled Feta Cheese, red wine & herb vinaigrette

PECAN SALAD

Mesclun field greens, baby Arugula, honey roasted pecans, Gorgonzola crumbles, balsamic vinaigrette

CAPRINO SALAD (Add grilled shrimp 8)

Mesclun field greens, flame roasted peppers, grilled baby asparagus, crumbled Goat Cheese, cherry tomatoes, red onions, balsamic vinaigrette

PENNE ALLA VODKA

Creamy vodka pink sauce, diced Parma prosciutto

CAVATELLI BOLOGNESE

"Southern Italian" style veal meat sauce (add fresh ricotta 1.50)

FUSILLI PRIMAVERA (red or white)

Fresh vegetable medley, tomato basil sauce OR roasted garlic & E.V.O.O. brodino

RIGATONI PUGLIESE

Escarole, tuscan white beans, crumbled fennel sausage, roasted garlic & E.V.O.O. brodino

PENNE MELANZANE

Diced roasted eggplant, Marsala infused plum tomato sauce, ricotta cheese crown

SECONDI

STEAK FRITES

Grilled prime flat iron steak, Cabernet braised onions, side of Tuscan truffle fries

CHICKEN PRIMAVERA

Grilled Balsamic Chicken, piled high with sautéed garden vegetables, side of rice pilaf

CHICKEN ROLLATINE TOSCANA

Chicken Breast stuffed with sautéed spinach & mozzarella, Marsala wine brown sauce, with fresh mushrooms, side of herb roasted potatoes

SALMONE ALLA GRIGLIA

Fresh grilled Atlantic Salmon, over sautéed broccoli rabe & tuscan white beans

CHICKEN MARSALA

Chicken breasts, classic mushroom and Marsala wine brown sauce, side of herb roasted potatoes

CHICKEN OREGANATA

Chicken breasts, layered with mozzarella, garlic & white wine Scampi sauce, toasted breadcrumbs, side of rice pilaf

CHICKEN FRANCAISE

Chicken breasts, white wine, lemon & butter sauce, side of rice pilaf

EGGPLANT ROLLATINE

Fresh battered eggplant, stuffed with Reggiano cheese & seasoned ricotta baked Parmigiana style, side of penne pasta



CUCINA ITALIANA ■ WINE BAR

Available Sunday-Thursday 11am-3:30pm