



Restaurant Week

Three-Course Lunch

**I**

**Pasta Fagioli Soup**

(Pasta, Beans, Guanciale, Smoked Prosciutto, Tomato Base)

**Campagnola Salad**

(Mixed Greens, Roasted Peppers, Tomatoes, Artichoke Hearts, Olives, Fresh Mozzarella, Vinaigrette Dressing)

**Prosciutto e Melone**

(Prosciutto San Danielle, Fresh Cantaloupe)

**II**

**Eggplant Parmigano**

(Breaded Italian Eggplant, Parmigano Reggiano, Mozzarella, Tomato Sauce)

**Pasta Pesto Genovese**

(Basil Pesto, Boiled Potato, Green Beans, Pecorino Romano)

**Penne Alla Vodka**

(Pancetta, Vodka Tomato Cream)

**III**

**Dessert**

(Chef's Selection of the Day)

\$18 per Person



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**Campagnola Salad**

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**Prosciutto e Melone**

(Prosciutto San Danielle, Fresh Cantaloupe)

**Zuppa di Cozze**

(Prince Edward Island Muscles, Spicy Tomato Broth)

**II**

**Parmigano**

Tomato Sauce, Parmigano Reggiano, Mozzarella

Served with Chef's Selection of Pasta

**Choice Of**

Eggplant / Chicken / Veal / Shrimp

**III**

**Dessert**

(Chef's Selection of the Day)

\$36 per Person