

New Haven Restaurant Week 2024

MONDAY, APRIL 15, 2024 - FRIDAY, APRIL 19, 2024

2 COURSE LUNCH - \$25 PER PERSON

3 COURSE DINNER - \$45 PER PERSON

starters

INSALATA PRIMAVERA

RADICCHIO | FENNEL | ORANGES | GRILLED GRAPEFRUIT |
MESCLUN | CITRUS VINAIGRETTE

GAMBERI AL COCCO

COCONUT SHRIMP | HONEY MUSTARD | MANGO SALSA

POLPETTINE

SMALL MEATBALLS | ARRABIATA SAUCE | BURRATA CHEESE

ARANCINI CARBONARA

FRIED RISOTTO | CARBONARA SAUCE | GUANCIALE

entrees

FUSILLI WITH PESTO

HOUSE-MADE FUSILLI PASTA | PESTO SAUCE | STRACCIATELLA |
WALNUTS

SOFT SHELL CRAB

HOUSE-MADE PACCHERI PASTA | SAUTEED SOFT SHELL CRAB |
CHERRY TOMATOES | TOUCH OF MARIANRA

BRANZINO MEDITERRANEO

BREADED PAN-FRIED BRANZINO | ITALIAN SALSA (CHOPPED
TOMATOES, CAPERS, OLIVES & BASIL) | SAUTEED SPINACH

VITELLO CAMPAGNOLA

VEAL SCALOPPINI | RED PEPPERS | MUSHROOMS | ONIONS | HOT
CHERRY PEPPERS | DEMI-GLACE | MASHED POTATOES

desserts

LIMONCELLO MASCARPONE CAKE

CHOCOLATE TRILOGY

CANNOLI

RASPBERRY SORBET