

# **RESTAURANT WEEK MENU**

## **Antipasta Caldi E Freddi**

### **Broccoli Rabe Sausage**

Sauteed in extra virgin olive oil, with mushrooms, cherry tomatoes, long hots and fresh herbs

### **Sicilian Calamari**

Crispy Calamari sautéed in cherry peppers, capers and a robust tomato sauce  
(Chef's Specialty)

## **Insalata**

### **Bella Mia**

specialty of the house served with garlic bread

### **Insalata Di Arugula**

Arugula tossed with fresh sundried tomatoes, pignola nuts, and goat cheese in a light balsamic vinaigrette

## **Choice of one entrée**

### **Fruitti Di Mare**

Freshly caught salmon pan-seared and finished in a lemon butter white wine sauce and capers...topped with fresh asparagus

### **Pollo**

#### **Chicken Cutlet Sinatra**

Cutlet and eggplant lightly breaded, topped with fresh mozzarella cheese and a marinara sauce

### **Vitello**

#### **Veal Sorrento**

Lightly egg battered with spinach, prosciutto and mozzarella cheese served in a light brown sauce reduction

## **Dessert**

Vanilla and mixed fresh berry parfait

Or

Pastry chef selection

**SELECTIONS VARY DAILY!**