

Restaurant Week Dinner Menu – 3 Courses for \$35!
January 25-February 7

Course One

Polpette

Meatball | Fresh Ricotta | Spicy Marinara

PEI Mussels

Pancetta | Ginger | Cream

Mushroom Bruschetta

Roasted Mushrooms | Parmigiano Shavings | Tomato | Balsamic Glaze

Arugula Salad

Parmigiano Shavings | Grape Tomatoes | Homemade Balsamic

Course Two

Eggplant Parmigiana

Served with a side of penne al pomodoro

Pollo Saltimboca

Chicken | Prosciutto | Sage | White Wine Sauce | Spaghetti EVOO

Paccheri Al Sotto Bosco

Large hollow pasta | Homemade Sausage | Mushroom | Spinach | Red Wine

Risotto

Saffron | Chicken | Butternut Squash | Pancetta

Pizza Cacio E Pepe

Creamy pecorino | Mortadella | Pistacchio | Arugula

Pizza Pugliese

Homemade Sausage | Olives | Rapini | Pecorino | Mozzarella

Salmone Alla Griglia

Grilled Atlantic Salmon | Broccolini | Fingerling potatoes | Garlic | Salmoriglio

OM Prime Burger

Beef, Chuck, Brisket blend | LTOP | Provolone cheese | Sweet Potato Fries

Pasta Duo

Agnolotti filled with spinach & ricotta in a walnut cream sauce | Mezzelune filled with butternut squash and amaretto cookie in a sage butter sauce.

Course Three

Tiramisu

Vanilla Gelato

+\$4 to add Illy Espresso

Cannoli

Buon Appetito!