

LA SERA ITALIANA

RESTAURANT WEEK DINNER MENU

FIRST COURSE

CLASSIC CAESAR

Romaine, croutons, parmesan, homemade dressing

RUCOLA

Baby arugula, pine nuts, goat cheese, dried berries, olive oil

CAPRESE

Fresh mozzarella, tomatoes, olives, roasted peppers, balsamic reduction

MUSHROOMS

Creamy garlic mushrooms, bacon, parsley, parmesan

BROCCOLI RABE & SAUSAGE

Italian sausage, cannellini beans, garlic olive oil, parmesan

SECOND COURSE

CHICKEN PARMIGIANA

Breaded chicken cutlet, fresh mozzarella, marinara sauce

PENNE VODKA

Pancetta, peas, creamy rose sauce

RIGATONI BOLOGNESE

Parmesan & ricotta cheese, homemade bolognese sauce

RAVIOLI ROSA

Lobster ravioli, crabmeat, spinach, creamy rose sauce

BRANZINO

Pan-seared branzino, asparagus, capers, cherry tomatoes, lemon white wine

GNOCCHI LA SERA

Homemade potato gnocchi, melted mozzarella, creamy rose sauce

THIRD COURSE

CHEF' SELECTION OF HOMEMADE DESSERTS

COFFEE

\$45+tax+tip