

LA SERA ITALIANA

RESTAURANT WEEK DINNER MENU

FIRST COURSE

CLASSIC CAESAR

Fresh romaine, croutons, shaved parmesan, homemade dressing

RUCOLA

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

CAPRESE

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

BROCCOLI RABE & SAUSAGE

Italian sausage, cannellini beans, garlic olive oil, parmesan

SOUP

Chef's soup of the day

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

GNOCCHI LA SERA

Homemade gnocchi, melted mozzarella, creamy rose sauce

BRANZINO

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

RAVIOLI ROSA

Lobster ravioli, crabmeat, spinach, creamy rose sauce

THIRD COURSE

CHEF' SELECTION OF HOMEMADE DESSERTS

\$45+tax+tip