

## PORT WASHINGTON RESTAURANT WEEK

### Lunch Menu \$21

Choose one item from each category

#### APPETIZER:

##### Zuppa di Casa

*Cannellini Beans, Chickpeas, Celery, Carrot, Baby Kale & Zucchini. GF\**

##### Carciofi

*Fried Artichokes, Crispy Basil served with Jalepeño Mayo*

##### Arancini

*Breaded Saffron Rice balls with Zucchini, Greenpeas & Mozzarella. Served with Marinara Sauce*

##### Mista Salad

*Mixed greens, Roasted Red Peppers, Green Castel Vetrano Olives, Cherry Tomato & Mozzarella di Bufala with Balsamic Dressing GF*

##### Rucola Salad

*Rucola, Sliced Almonds, Dried Cranberries, Sundried Tomato, shaved Ricotta Salata with our House Dijon Dressing GF\**

##### Arancini

*Breaded Saffron Rice balls with Zucchini, Greenpeas & Mozzarella. Served with Marinara Sauce*

#### MAIN COURSE

##### Mezze Rigatoni Arrabbiata

*Mezze Rigatoni in a \*Mutti\* Tomato Sauce with Cherry Tomato, Calabrian Chili & 24-Month Aged Parmigiano-Reggiano*

##### Fettuccine ai Funghi

*Fresh Fettuccine with Porcini Mushroom Ragu, Fresh Herbs, Pecorino & Topped with Truffle Oil*

##### Fusilli

*Fresh Fusilli, Sausage, Broccoli Rabe, Bomba Calabrese & Pecorino Romano*

##### Milanese

*Thinly sliced Breaded Chicken Breast, Organic Baby Rucola, Cherry Tomatoes, Shaved 24-Month Aged Parmigiano-Reggiano & Balsamic Glaze*

##### Chicken Paillard

*Pan seared pounded Organic Chicken Breast topped with Organic Roasted Mixed Vegetables - Green & Yellow Zucchini, Eggplant, Carrots, Cherry Tomatoes GF\* DF\**

##### Branzino

*+\$15 Branzino Filet baked in Parchment Stuffed with Crushed Yukon Potato, Cherry Tomato, Capers, Kalamata Olives, Fresh Parsley & Lemon Zest topped with Flora's EVOO. Served with a Side of Broccoli Rabe GF\* DF\**