

# PORT WASHINGTON RESTAURANT WEEK Lunch Menu \$21 per person\*

Choose one item from each category

#### **APPETIZERS**

## Carciofi

Fried Artichokes and Crispy Basil, served with Jalapeño Mayo

#### Arancini

Breaded Saffron Rice Balls with Zucchini, Green Peas & Mozzarella, served with Marinara Sauce

#### Mista Salad

Mixed Greens, Roasted Red Peppers, Castelvetrano Olives, Cherry Tomato & Mozzarella di Bufala, with Balsamic Dressing (GF)

#### Rucola Salad

Rucola, Sliced Almonds, Dried Cranberries, Sundried Tomato, Shaved Ricotta Salata, with House Dijon Dressing (GF\*)

#### **ENTREE**

## Mezze Rigatoni Arrabbiata

Mezze Rigatoni in Mu<mark>tti Tomato</mark> Sauce with Cher<mark>ry Tomato</mark>, Calabrian Chili & 2<mark>4-Mo</mark>nth Aged Parmigiano-Reggiano

## Fettuccine ai Funghi

Fresh Fettuccine with Porcini Mushroom Ragu, Fresh Herbs, Pecorino, topped with Truffle Oil

## Paccheri Rosa

Fresh Paccheri with Spicy Pink Sauce, topped with Crushed Burrata

#### Fusilli

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

## Milanese

Thinly Sliced Breaded Chicken Breast with Baby Rucola, Cherry Tomatoes, Shaved Parmigiano-Reggiano & Balsamic Glaze

## Chicken Paillard

Pan-Seared Organic Chicken Breast topped with Roasted Mixed Vegetables: Green & Yellow Zucchini, Eggplant,

Carrots, Cherry Tomatoes (GF\*, DF\*)

