

RESTAURANT WEEK

\$22.00 lunch menu

APPETIZER

“Tuna Carpaccio”

..Thin slices of fresh Bermuda tuna, resting on top of finely chopped fresh arugula, with a side of fresh mango and avocado dip, served with toasted bread.

OR

“Arancini Di Riso”

...Stuffed Arborio rice balls, filled with tallegio cheese, breaded and lightly pan fried to a golden crisp. Served with a side of a delicious fresh tomato sauce.

MAIN COURSE

“Pollo tre colori”

...Breaded chicken breast, stuffed with fresh spinach, bacon and ricotta cheese, served with a side of vegetables and roasted potatoes.

OR

“Salmone di asparagi”

....Fresh grilled salmon and asparagus, with a side of mashed potatoes and a delicious blueberry salsa.

DESSERT

Vanilla or Chocolate ice cream