



Italian
RESTAURANT WEEK

Bruschetta \$7.00

Ripe Cherry tomatoes, Minced Garlic, Primo Extra Virgin Olive Oil, Fresh Basil Leaves, Salt and Pepper to Taste, Served on Toasted Bread

Piadina al Crudo \$8.00

Prosciutto San Daniele DOP, Mozzarella, Arugula, Parmigiano Reggiano DOP and Primo Extra Virgin Olive Oil

Antipasto for 2 \$18.00

Terre Ducali Salami, Bella di Cerignola green Olives, Prosciutto San Daniele DOP, Piccola Caprese, Parmigiano Reggiano DOP, aceto balsamico di Modena IGP, Primo Extra Virgin Olive Oil, Served with Toasted Bread

Cheese Plate \$14.00

Parmigiano Reggiano DOP, Pecorino romano DOP, Fresh Mozzarella and Provolone, served with Pear and Seasonal Fruit.

Gelato al Balsamico \$8.00

Mascarpone Gelato, Ripe Strawberries, Drizzle with aceto balsamico di Modena IGP