



LA TAVOLA



RESTAURANT WEEK

July 19th - 28th

\$45 Per person

ANTIPASTI

Sfogliatina

Mortadella, mozzarella and grilled vegetables wrapped and baked in a homemade puff pastry dough

Parmigiana di Melanzane

Thinly sliced eggplant layered and baked with tomato sauce, mozzarella and Parmigiano Reggiano

Fritto Misto

Flash fried calamari and shrimp with fried vegetables served with side of marinara sauce

ENTREES

Spaghettoni Taleggio & Speck

Homemade spaghetti in a taleggio cheese cream sauce with mushroom, truffles, imported cured speck

Gnocchi alla Norma

Homemade potato gnocchi tossed in our pomodoro sauce with fried eggplant and fresh ricotta salata

Linguini Vongole & Bottarga

Fresh clams in white wine sauce over homemade linguini pasta topped with bottarga (Sardinian Caviar)

DESSERT

Cannoli

Our signature pizzelle shell cannoli filled with fresh sweet ricotta cream with dried fruit and nuts

Profiteroles

Cream filled choux pastry ball topped with our espresso chocolate glaze

Zabaione & Macedonia

Fresh seasonal fruit marinated in lemon juice and mint, over homemade zabaione cream