

PANE E VINO

SUMMER RESTAURANT WEEK MENU

\$34.95 PER PERSON PRE-FIXE

APPETIZER

(Choice of one)

Fiori di Zucca con Ricotta

Fried Zucchini Flowers Stuffed with Basil Ricotta

Rucola

Wild Baby Arugula, Prosciutto di Parma, Red Onions, Shaved Grana Padano, Lemon Vinaigrette

Fritto Misto di Mare

Point Judith Calamari, Smelts, Gulf Shrimp, Octopus

Burrata

Mozzarella with a Cream Center, Fresh Heirloom Tomatoes, Extra Virgin Olive Oil, Sea Salt

ENTRÉE

(Choice of one)

Pesce del Giorno alla Griglia

Grilled Fish of the Day, Lemon, Capers, Olive Oil Served with Haricot Vert and Sardinian Cous Cous

Tonnarelli con Pesto di Mandorle

Basil Almond Pesto, Fava Beans, Narragansett Creamery Ricotta

Pollo alla Milanese

Breaded & Pan Fried Chicken, Rucola Salad, Shaved Grana Padano, Lemon Vinaigrette

Vitello

Veal Tenderloins, Porcini Mushroom Demi Glaze, Grilled Asparagus and Mashed Sweet Potatoes

IL DOLCE

(choice of one)

Tiramisu Fatto in Casa

House made Tiramisu Ladyfingers, Espresso, Sweet Mascarpone, Whipped Cream

Cannoli Siciliani

Filled with Ricotta and Pistachio

**Consuming raw or undercooked meat can increase your risk of food borne illness.
All items are gluten free except ones that are marked with a ***