



RESTAURANT WEEK

\$38 PER PERSON

FIRST COURSE

FRIED CALAMARI

Cherry peppers, served with tomato sauce.

BURRATA

Mozzarella ball stuffed with ricotta. Drizzled with olive oil & reduced balsamic. Served with bruschetta.

ITALIAN EGG ROLL

House made, stuffed with meatball, pepperoni, Italian sausage and mozzarella. Served with tomato sauce.

SECOND COURSE

TOUR OF ITALY

A sampler of lasagna, stuffed shells and chicken parmigiana over angel hair pasta.

FETTUCCINE CHESAPEAKE

Jumbo shrimp, scallop and crab in our Old Bay Alfredo sauce over fettuccine pasta.

EGGPLANT ROLLANTINI

Egg battered eggplant stuffed with ricotta, spinach and roasted peppers. Topped with rose cream sauce and melted mozzarella. Served over fettuccine pasta.

DESSERT

AFFOGATO

Vanilla gelato with whipped cream & topped with fresh espresso.

CHOCOLATE CHIP CANNOLI

