

PROVIDENCE RESTAURANT WEEK

3-Course Prix Fixe / \$29.99 per person

PRIMI CHOOSE ONE

TRADIZIONALE CALAMARI hot pepper rings, olives, roasted red peppers, pecorino romano

CALABRIAN BRUSSELS fried brussels sprouts, garlic calabrian chilli sauce

CAPRESE tomato, fresh local mozzarella, basil, balsamic, basil evoo

FRIED 3-CHEESE RAVIOLI served with house gravy for dipping

SECONDI CHOOSE ONE

CHICKEN PARMESAN crispy fried chicken cutlet finished with melted mozzarella cheese & house gravy served with penne or spaghetti
+ add vodka sauce \$4

PENNE ABRUZZO penne, pancetta, calabrian chili, house gravy, creamy ricotta, finished with basil evoo served in a hot skillet

EGGPLANT PARMESAN our 1924 original pan-fried eggplant recipe, finished with melted mozzarella cheese & house gravy served with penne or spaghetti

L'ESTATE SHRIMP SCAMPI fettuccine, garlicky butter, grilled shrimp, blistered cherry tomatoes

DOLCI CHOOSE ONE

MINI CANNOLI house-made cannoli cream, chocolate sprinkles

STRAWBERRY TIRAMISU ladyfingers, mascarpone, fresh strawberries

MINI ZEPPOLE chocolate filling, caramel drizzle

Please alert your server of any allergies before placing your order

JULY 29 - AUG 9

DINE-IN ONLY

NO SUBSTITUTIONS