



TAVOLA NOSTRA

PIZZERIA E CUCINA

Restaurant Week Menu

3 COURSES \$40/PERSON

Starter

(CHOOSE ONE)

POLPETTE DI MANZO

(SICILIAN MEATBALLS)

grated pecorino, basil, tender beef

ARANCINI

(HOUSE MADE SICILIAN RICE BALLS)

risotto ball, beef, mozzarellacenter, peas, marinara sauce

SICILIAN MIXED GREENS

marinated cucumbers, heirloomtomatoes, carrots, bell peppers,
red onion, 15 yr. aged balsamic vinaigrette

CESARE

hearts of romaine, parmigiano reggiano, garlic croutons

Main Course

(CHOOSE ONE)

PASTA MARSALA

cremini mushroom, 24 mo. aged parmigiano reggiano, creamy marsala wine sauce

MAMMA'S CHEESE PIZZA

OR CHOOSE ONE TOPPING

pizza sauce, mozzarella

PAPPARDELLE ALLA BOLOGNESE

pappardelle, house ragu, parmigiano reggiano cheese

PINSA ALLA NORMA

House crushed tomato, eggplant, smokedmozzarella, burrata cheese, EVOO, basil

Dessert

(CHOOSE ONE)

TIRAMISU

ladyfingers soaked in Caffè Vergnano 1882® Espresso with mascarpone and cocoa

CANNOLI SICILIANA

creamy ricotta filling, pistachio, chocolate sauce, powdered sugar