



Virginia Beach RESTAURANT WEEK

Course 1

Spinach Salad

Spinach leaves tossed in warm cherry-pancetta vinaigrette with red beets, candied walnuts, topped with gorgonzola cheese

Caesar Salad

Fresh romaine tossed in our homemade Caesar dressing. Topped with tapenade encrusted toast point and romano cheese

Course 2

Carne Lasagna

Thin pasta sheets layered with sausage, meatballs, ricotta, mozzarella, and romano cheeses. Topped with meat sauce

Eggplant Parmigiano

Breaded and pan fried then baked over Marinara with mozzarella and romano cheeses. Served with a side of spaghetti marinara

Salmon

Encrusted with oreganata and seared with pesto oil. Served with sautéed broccolini over a bed of linguine aglio e olio

Veal Marsala

Veal medallions lightly dusted in flour and sautéed with button mushrooms and marsala wine. Topped with fontina cheese and served with parmesan risotto and broccolini

Chicken Piccata

Chicken medallions lightly dusted in flour and sautéed with caper, white wine, and lemon butter. Served with sautéed spinach and spaghetti

Course 3

Red Velvet Tiramisu

Cannoli Pie

Limoncello Cake

Restaurant Week Menu is Available for Dine in and Take-out

Family Meal for 2 or 4 People – Spaghetti & Meatballs with Caesar Salad

Signature Cocktail – Bees Knees

25% off Wine to go