

LA FINESTRA

GIRLS WEEKEND \$35

First Course

Mozzarella: fried mozzarella - pesto cream

Asparagi: puff pastry stuffed asparagus-hollandaise sauce

Cozze & Vongole: mussels - clams - fennel - cherry tomatoes - white wine

Second Course

Arugula: baby arugula - butternut squash - goat cheese - almonds - honey lemon dressing

Caesar: romaine-shaved parm-homemade caesar dressing

Zuppa: tomato bisque

Main Course

Gnocchi: homemade gnocchi - spinach - rose sauce

Capellini Gamberi: capellini - shrimp - cherry tomatoes - spinach - basil - white wine

Cavatelli Napoletano: cavatelli ricotta - eggplant - fresh mozzarella - tomato sauce

Pollo Sorrento: eggplant - fontina cheese - cherry tomatoes - grappa sauce

Pollo Parmigiana: crispy chicken - mozzarella - tomato sauce over linguine

Vitello Francese: egg battered - white wine over angel hair

Vitello Parmigiana: crispy veal - mozzarella - tomato sauce over linguine

Pesce: mahi-mahi - cherry tomatoes - baby arugula - white wine