



Restaurant Week 2018 Dinner | \$33

Choice of Primi:

Lidia's Caesar Salad

Italian Wedding Soup with Winter Vegetables, Sausage and Meatballs

Wild Mushroom Arancini with Gorgonzola Fonduta

Housemade Italian Sausage, Peppers and Onions over Soft Polenta

Baby Kale and Brussels Sprouts Salad with Crispy Prosciutto,
Golden Raisins and Pine Nuts

Secondi:

Lidia's Signature Pasta Trio

Heritage Pork Porterhouse Chop with Savoy Cabbage Mashed Potatoes, Roasted Pears and Onions

Roasted Sole Fillet with Steamed Mussels, Fennel and Saffron

Lamb Stufato with Root Vegetables and Soft Polenta

Butternut Squash Ravioli with Sage Brown Butter, Zucchini and Almonds

Dolce:

Milk Chocolate Torta with Peanut Butter Mousse and Peanut Oat Crunch

Wine Pairing:

Ask your server about today's wine selections

Half Glass \$3.5 Three Course Half Glass \$10.50

Full Glass \$7 Three course Full Glass \$21