



Restaurant Week 2018

Lunch | \$15

Primi:

Caesar Salad

Zuppa del Giorno

Panelle-Sicilian Chick Pea Fritters with Garlic Oil and Pecorino Sardo

Secondi:

Lidia's Signature Pasta Tasting Menu

Porchetta, Apple and Fontina Panino with Olive Potato Salad

Heritage Turkey Meatballs with Golden Raisins and Pine Nuts over 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