



*Thank You for Participating in West Lakeview Restaurant Week*

*35 per person* Tip and Tax not included

#### APPETIZERS

**CAPRI** – tomato, fresh mozzarella, red onion, roasted peppers, prosciutto, house vinaigrette

**CHOPPED** – Romaine, cucumbers, tomato, olives, avocado, chick peas, onion, bleu cheese, walnuts, house vinaigrette

**SPIEDINO DI CARNE** – tenderloin tips, portabella mushroom, roasted peppers, bleu cheese, tomato, Barolo wine sauce

**COZZE POMODORO** – PEI mussels, spicy cherry tomato sauce

**POLENTA SALCICCIA** – grilled polenta with sausage, roasted peppers, white wine, garlic

#### ENTRÉES

**PARPADELLE BRUSCO** – Oyster mushrooms, crispy prosciutto, garlic, olives, arugula, pecorino romano, evoo

**FARFALLE BARESE** – Pancetta, scallions, san marzano tomato, light cream sauce, oregano, chili peppers and romano cheese

**VITELLO VALLE D’AOSTA** – Veal scallopini with prosciutto, fontinella, white wine, garlic, sage, a touch of demi and herbed soft polenta

**WHITEFISH PICCATA** – Whitefish sautéed with capers, white wine garlic sauce.

Served with Orzo

**POLLO DIAVOLA** – Chicken breasts, Kalamata olives, capers, spicy tomato, basil, white wine, garlic, grilled sausage polenta

#### DESSERT

**Chocolate Pate or Tiramisu**