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## RESTAURANT WEEK MARCH, 2017

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(3 COURSE OFFERING)

20.17 excludes tax and gratuity

### POLENTA CON FUNGI

*CREAMY POLENTA WITH SAUTÉED WILD MUSHROOMS AND ASIAGO CHEESE*

### CAPONATA DIPPING PLATE

*GARDEN FRESH BLEND OF EGGPLANT, PEPPERS, AND TOMATOES, WITH OLIVES, CAPERS, RAISINS AND NUTS IN SWEET AND SALTY BRINE, SERVED TRADITIONALLY, ROOM TEMPERATURE, WITH FRESH CIABATTA*

### SICILIAN CHOPPED SALAD

*SICILIAN GREEN OLIVES, CHICK PEAS, RED PEPPERS, CUCUMBERS, RED ONION, FETA*

### ARANCINI

*SAFFRON RISOTTO STUFFED WITH FRESH MOZZARELLA, PESTO, POMODORO*

### CHICKEN PASTINA SOUP

*MAMA DANO'S HOMEMADE DAILY*

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### CHICKEN MARSALA

*BONELESS BREAST OF CHICKEN SAUTÉED WITH CREMINI MUSHROOMS AND MARSALA WINE SAUCE, VERMICELLI PASTA, ARUGULA*

### EGGPLANT PARMESAN

*LINGUINI WITH POMODORO SAUCE*

### LINGUINI WITH WHITE CLAM SAUCE

*OLIVE OIL, GARLIC, PARSLEY AND CLAM BROTH*

### PASTA ALLA NORMA

*SPAGHETTINI, SAUTÉED EGGPLANT, POMODORO, FRESH HERBS, RICOTTA CHEESE*

### ORECHIETTE BOLOGNESE

*SLOW SIMMERED MEAT SAUCE OF BEEF, PORK, PANCETTA AND TOMATO, WITH "LITTLE EAR PASTA"*

### GIGI'S THIN CRUST BRICK OVEN WHITE PIZZA

*OLIVE OIL, ONION, CRUSHED RED PEPPER, OREGANO TOMATO, MOZZARELLA (ANCHOVY ON REQUEST)*

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### HOUSE MADE CANNOLI

CARAMEL SEA SALT GELATO WITH HOUSE MADE BISCOTTI

SICILIAN LEMON TART

HOUSEMADE LIMONCELLO LIQUER (MUST BE OVER 21)

**Bottle of Gigi's Reserve Wine 20.17**

**2013 Piemonte Barbera ( Red) or 2013 Piemonte Cortese (white)**

**Groupon and other discounts not valid during Local Restaurant Week. Thank you for your patronage!**