



DETROIT RESTAURANT WEEK
February 22 - March 3, 2019

presented by



3710 Junction St. | Detroit 48210 | 313.894.2070 | \$39
Hours: Mon., Wed. - Thur. 5 p.m. - 9 p.m. | Fri. 5 p.m. - 10 p.m.
Sat. 4 p.m. - 10 p.m. | Sun. 3 p.m. - 8 p.m.

First Course

Insalata Mixta

Arugula, Radicchio, Boston lettuce, Black Olives, Cucumber, and Roma Tomato

Fritto Di Calamari

Calamari and Zucchini comes with homemade Tomato Sauce

Italian Sausage

Montovana Sausage, Bell Peppers, Potato, and Parmesan Cheese

Souffle Di Melanzane

Grilled Eggplant stuffed with Tomato Sauce & Fresh Mozzarella

Second Course

Bis Di Pasta

Strozapretti alla Norcina and Cavatelli alla Boscaiola

Gnocchi alla Bava

Potato Dumpling with four cheese Piemontese style cream sauce

Chiles Rellenos

Poblano Pepper filed with Cheese finished with our homemade Tomato Sauce

Enchiladas Suisas de pollo

Homemade green sauce made with Tomatillo, Jalapenos and Roasted Poblano Pepper and a touch of Sour Cream. comes with Fresh Cheese and Avocado

Lasagna

Baked pasta layered with authentic Bolognese Meat Sauce and Mozzarella Cheese

Filet Bronzini (Sea Bass)

Sautéed with Artichoke, White Wine Sauce and Cherry Tomatoes

Pollo alla Marsala

Chicken Breast Sautéed with sweet Marsala Wine and Mushrooms

Pollo al Limone

Chicken Breast Sautéed in Olive Oil & White Wine, Lemon sauce and Capers Sautéed with Olive Oil

Lobster Ravioli

Homemade ravioli stuffed with lobster in creamy vodka sauce

Third Course

Tres Leches

Yellow sponge cake soaked in condensed milk

Tiramisu

Lady fingers soaked in espresso, brandy and mascarpone