



# DETROIT RESTAURANT WEEK

February 16-25, 2018



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400 Renaissance Center, Suite A403 || Detroit 48243 || 313.567.6700 || \$39  
Hours: Mon. - Thur. 5 p.m. - 11 p.m. | Fri. - Sat. 5 p.m. - 12 a.m. | Sun. 2 p.m. - 9 p.m.

## FIRST COURSE:

### Calamari

(Baby squid, lightly floured and flash-fried, served with lemon wedges)

-or-

### Suppli

(Seasoned Italian risotto, rolled and filled with mozzarella cheese and topped with tomato sauce)

-or-

### Portobello Mushrooms

(Marinated and char-grilled portobello mushroom, topped with our signature zip sauce)

## SECOND COURSE:

### Pasta Andiamo

(Imported pasta with your choice of our signature sauces: Bolognese, Pomodoro, Palmina, Tomato Basil, Marinara, Arrabbiata or Extra Virgin Olive Oil with Toasted Garlic)

-or-

### Gnocchi Rustica

(Pan-roasted gnocchi, accompanied by kale pesto, Brussels sprout petals, roasted tomatoes, pine nuts and Parmigiano-Reggiano)

-or-

### Fettuccine Alfredo

(Homemade fettuccine pasta, served with a light Parmesan cheese sauce)

-or-

### Chicken Marsala

(Chicken breast sautéed with "Florio" Marsala wine in a mushroom sauce)

-or-

### Pan-roasted Salmon

(Served with red quinoa, besciamella, roasted vegetables and tomato confit)

-or-

### Veal Piccata

(Tender veal sautéed with fresh herbs in a lemon and white wine sauce)

-or-

### Braised Lamb Ragù

(Served with cavatelli liscio pasta, smoked oyster mushroom and chili gremolata)

## THIRD COURSE:

### Homemade Cannoli

-or-

### Raspberry Sorbet

-or-

### Tiramisù

**HOUSE WINES BY THE GLASS (\$6): Red, White and Moscato**