

Mark your calendars! Restaurant Week is around the corner!

Friday, April 13th—Sunday, April 22nd



Join us for Lunch or Dinner!



\$15.18
Jersey Shore Restaurant Week

SALAD

PLEASE SELECT ONE
PASTA FAGIOLI
CLASSIC ITALIAN FAVORITE!
WHITE CANNELLINI BEANS, FRESH PLUM TOMATOES

POMPEII SALAD
MIXED GREENS, GOAT CHEESE, CRANBERRIES, WALNUTS
HOUSE MADE BALSAMIC DRESSING

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ENTREE

PLEASE SELECT ONE
SAN MARZANO PIZZETTE
FRESH MOZZARELLA, HOUSE MADE TOMATO SAUCE
BASIL, EXTRA VIRGIN OLIVE OIL

TUSCAN CHICKEN PANINI
GRILLED CHICKEN, FRESH MOZZARELLA, ROASTED RED PEPPERS
HOUSE BALSAMIC VINAIGRETTE

CHICKEN CAESAR WRAP
GRILLED CHICKEN, ROMAINE LETTUCE, CAESAR DRESSING



\$32.18
Jersey Shore Restaurant Week

APPETIZERS

PLEASE SELECT ONE
CALAMARI CONCERTO
PAN-FRIED, FRESH GARLIC, SWEET BUTTER
HOT CHERRY PEPPERS, LEMON VINAIGRETTE
COLD ANTIPASTO
ASSORTED MEATS & CHEESES, ROASTED PEPPERS, MARINATED OLIVES
CAPRESE
FRESH MOZZARELLA, PLUM TOMATOES, HOMEMADE PESTO

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ENTREE

PLEASE SELECT ONE
STUFFED RIGATONI CAPRESE
PLUM TOMATO, GARLIC, EXTRA VIRGIN OLIVE OIL, FRESH MOZZARELLA
COLOSSAL SHRIMP FRANCESE
LIGHTLY BATTERED & SAUTÉED IN A WHITE WINE
LEMON BUTTER SAUCE OVER ANGEL HAIR PASTA
GREGGORIO
GRILLED CHICKEN, HOMEMADE PESTO & BRUSCHETTA
ROASTED POTATOES, FRESH SPINACH

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DESSERT

PLEASE SELECT ONE
TIRAMISU
MINI CANNOLIS
ANTNI'S ITALIAN DOUGHNUT
ZEPPOLE FILLED WITH CANNOLI CREAM, STRAWBERRY GLAZE