

ASHEVILLE RESTAURANT WEEK

Two-Course Lunch for \$15

Pair a lunch entrée with one appetizer or one dessert. Includes soft drink.

APPETIZER

GRILLED CAESAR SALAD [Ⓢ]

Grilled Romaine Hearts with house-made Caesar Dressing, Anchovy and Parmesan Crisp

CREAMY VEGAN TOMATO BASIL SOUP [Ⓢ]

TUSCAN FIGS [Ⓢ]

Duo of Basil whipped Goat Cheese stuffed Figs wrapped in Prosciutto, Arugula and Chianti Reduction

ARANCINI [Ⓢ]

Two battered, fried Mozzarella and Risotto Balls with Sauce del Giorno

ENTRÉE

10" CARLY MARIE PIZZA

Olive Oil base, Herb Ricotta, Fresh Mozzarella, Spinach, Roasted Garlic and Fresh Basil

GRILLED FLORENTINE RAVIOLI

Sherry Tomato Cream Sauce, Arugula, Balsamic Reduction, Basil and Pecorino Romano cheese

SHORT RIB TROTTOLE BOLOGNESE [Ⓢ]

Braised Short Rib, Trio of ground Veal, Beef and Pork, Mushrooms, Demi-Glace, 3-Wine Blend and Plum Tomato Sauce

MEDITERRANEAN GRAIN BOWL [Ⓢ]

*Farro, Feta, Olives, Tomato, Cucumber, Red Onions, Oregano and fresh Spinach ~ served chilled
Gluten-free add \$2*

SPICY ITALIAN CHICKEN SAUSAGE HOAGIE [Ⓢ]

Green Peppers, grilled Red Onion and Provolone

DESSERT

TIRAMISU

Our beloved Classic ~ Light and Cloud-like

MINI CANNOLI

Two thin, crispy Cookie Shells served with traditional Cannoli filling

FLOURLESS CHOCOLATE TORTE [Ⓢ]

Pure Chocolate decadence!

[Ⓢ] *gluten-free option available*

**HEALTH WARNING: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness especially if you have certain medical conditions.*

ASHEVILLE RESTAURANT WEEK

Three-Course Meal for \$35

Choose one appetizer, one entrée and one dessert. Includes soft drink.

APPETIZER

ARANCINI 🍷

Two battered, fried Mozzarella and Risotto Balls with Sauce del Giorno

TUSCAN FIGS 🍷

Duo of Basil whipped Goat Cheese stuffed Figs wrapped in Prosciutto, Arugula and Chianti Reduction

CALAMARI FRITTI 🍷

Golden crisp Calamari and Lemon served with zesty Plum Tomato Sauce

GRILLED CAESAR SALAD 🍷

Grilled Romaine Hearts with house-made Caesar Dressing, Anchovy and Parmesan Crisp

ROASTED TOMATO BURRATA 🍷

Fresh Mozzarella with a creamy center served with Rosemary and Sage blistered Grape Tomatoes and Crostini

ENTRÉE

SCAMPI CON CAPELLINI* 🍷

Shrimp sautéed in a delicate White Wine Sauce with Lemon, Roasted Garlic Olive Oil and Roasted Red Peppers over Capellini

SALMON GREMOLATA 🍷

Grilled Atlantic Salmon Filet with Parsley, Roasted Red Pepper and Garlic Gremolata served with Risotto and Vegetable del Giorno

CHICKEN MARSALA 🍷

Braised in Marsala and Mushroom Blend Demi-Glace. Served with Potato and Vegetable del Giorno

FRIED CALAMARI ARUGULA SALAD 🍷

Arugula, Grape Tomatoes, Grated Parmesan Cheese, crispy Prosciutto, Artichoke Hearts and Red Onion, tossed in Creamy Balsamic Dressing

VEGAN ALLA NONA

No Evil Foods Stallion Sausage with fresh Peas, Sherry Wine and vegan Mozzarella in dairy free Tomato Cream Sauce over Trottolo pasta

DESSERT

TIRAMISU

Our Beloved Classic - light and cloud-like

MINI CANNOLI

Two thin, crispy Cookie shells served with traditional Cannoli filling

FLOURLESS CHOCOLATE TORTE 🍷

Pure Chocolate decadence!

🍷 gluten-free option available

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