



RESTAURANT WEEK

NEW HOPE • JANUARY

FIVE COURSES

ANTIPASTO

Insalata di Giulio Cesare

Classic Ceasar salad with crisp romaine, Parmigiano cheese, croutons, and traditional ceasar dressing

PRIMO PIATTI

Strozzapreti con Zucchini e Gamberi

Hand-rolled pasta with zucchini and shrimp, gently tossed in a delicate garlic and white wine sauce

Gramigna pasta con verdure e salsa di ortaggi

Gramigna pasta a seasonal vegetable medley

SECONDO PIATTO

Tagliata di Pollo con crema al Parmegiano

Tende sliced chicken breast on a bed of fresh arugula, with toasted pine nuts and a balsamic reduction, accompanied by a velvety parmesan cream.

DOLCI

Il Tiramusù Tradizionale di Treviso

From the original recipe by Chef Maurizio, Ambassador and U.S. Representative of the Tiramisù World Cup Association

\$55 per person, plus tax and gratuity