

## \$50 Menu

### First Course

#### Caesar Salad

traditional Caesar salad with homemade dressing and homemade focaccia croutons

#### House Salad

mixed greens with shaved carrots, parmesan cheese and balsamic vinaigrette dressing

### Second Course

#### Mezzaluna Ravioli

veal stuffed ravioli, prosciutto, peas, cream sauce

#### Orecchiette Calabrese

small round pasta, broccoli rabe, calabrese sausage and peppers, olive oil and garlic

#### Penne alla Vodka

vodka, marinara and cream

#### Eggplant Rollatine

thinly sliced eggplant, pan fried, stuffed with angel hair, garlic, tomatoes, baked with marinara sauce and mozzarella cheese

#### Mushroom Ravioli

marscapone cream sauce

### Third Course

#### Tiramisu

amaretto and coffee soaked lady fingers, with mascarpone cheese

#### Sicilian Cannoli

ricotta filling with limoncello, candied oranges with toasted pistachio

## \$60 Menu

### First Course

#### Caesar Salad

traditional Caesar salad with homemade dressing and homemade focaccia croutons

#### House Salad

mixed greens with shaved carrots, parmesan cheese and balsamic vinaigrette dressing

### Second Course

#### Filet of Sole

pan sautéed white fish, lemon, white wine, garlic, capers, fresh vegetables

#### Veal Parmesan

veal cutlet, breaded, marinara sauce, cheese, spaghetti marinara

#### Chicken Parmesan

chicken cutlet, breaded, marinara sauce, cheese, spaghetti marinara

#### Veal Picatta

lemon, white wine, garlic, capers, fresh vegetables

### Third Course

#### Tiramisu

amaretto and coffee soaked lady fingers, with mascarpone cheese

#### Sicilian Cannoli

ricotta filling with limoncello, candied oranges with toasted pistachio

## \$85 Menu

### First Course

#### Homemade Mozzarella Sticks

stuffed with pistachio pesto, marinara sauce

#### Homemade Fried Artichoke Hearts

lemon aioli sauce

### Second Course

#### Caesar Salad

traditional Caesar salad with homemade dressing and homemade focaccia croutons

#### House Salad

mixed greens with shaved carrots, parmesan cheese and balsamic vinaigrette dressing

### Third Course

#### 10oz Hanger Steak

thinly sliced with arugula lettuce, beef steak tomatoes

#### Chilean Seabass

lemon, white wine, capers, vegetable risotto

#### Ossobuco alla Milanese

braised veal shank with saffron risotto

### Fourth Course

#### Tiramisu

amaretto and coffee soaked lady fingers, with mascarpone cheese

#### Sicilian Cannoli

ricotta filling with limoncello, candied oranges with toasted pistachio

LAS VEGAS  
**Restaurant Week**  
— three square —

Proceeds from your Restaurant Week participation goes to the "Three Square" food bank.  
Coupons or promotions cannot be applied to Restaurant Week. Also Closed to the Public on June 9th, 2023