



West Hartford Restaurant Week

August 28- September 3, 2018

Dinner Menu

\$20 per person not including tax & gratuity

Available daily starting at 4pm

Not available for Take-Out

CHOOSE TWO PIES FOR \$20

RED

MARINARA Red sauce | roasted garlic | (no cheese)

QUEEN MARGHERITA Fior di latte | basil

JERSEY SHORE Meatball | fontina | cherry peppers | parmesan

SOPRESSATA PICANTE Sopressata | mystic cheese melinda mae | evoo | chili flakes | oregano | hot honey drizzle

CARNE Meatball | fennel sausage | bacon | fior di latte

NOTORIOUS P.I.G. Pulled pork | hot sausage | bacon | mozzarella

FRANKLIN AVENUE FREEZE OUT Pepperoni | mozzarella

VEGGIN' OUT Kale | wild mushrooms | roasted garlic | oven roasted peppers | caramelized onion | shredded mozzarella

EGGPLANT PARMESAN Fire roasted eggplant | fior di latte | roasted red peppers | spicy bread crumbs | basil

WHITE

CLAM Freshly shucked cherrystones | garlic panna | sopressata | parmesan | panko | red pepper flake | evoo

RICO RABE Sweet sausage | broccoli rabe | fontina } red pepper flake

FUNGHI Wild mushrooms | fontina | caramelized onion | fresh oregano

SHRIMP Fontina | capers | parmesan | grape tomatoes | red onion | castelvetrano olives | lemon

BETTY RAVITA Prosciutto | fig paste | asiago | goat cheese | arugula | hot honey drizzle

4TH SONG FROM THE END Fior di latte | fontina | ricotta | parmesan | truffle paste

ITALIAN STREET TACO Fontina | calabrian pulled pork | pico de gallo | parsley | crème fraiche | lime

SPICOLI Brussels sprouts | asiago | pancetta | onion agrodolce | parmesan