



RESERVE 847-518-0990

Rosemont Restaurant Week  
Lunch Prix-Fixe Menu  
\$39/person

## **PRIMO PIATTO**

*Choice of*

### **Casalinga**

Organic Field Greens, Oil Cured Black Olives, Bell Peppers, Red Onion, Tomatoes, Cucumber, Ricotta Salata, Red Wine Vinaigrette Dressing

### **Barbabietole**

Roasted Red Beets, Arugula, Shaved Fennel, Orange Segments, Candied Walnuts, Crumbled Goat Cheese, Avocado, Citrus Lime Dressing

### **Caprese**

Sliced Vine Ripe Tomatoes, Fresh Mozzarella, Roasted Red Peppers, Fresh Basil, E.V.O.O, Aged Balsamic

### **Zuppa del Giorno**

Homemade Soup of the Day

## **PIATTI DELLA CASA**

*Choice of*

### **Linguini con Prosciutto**

Linguini Spooled Tableside inside a Fresh Wheel of Parmesan Cheese with Prosciutto di Parma, Peas and Fresh Basil

### **Pollo alla Parmigiana**

Lightly Breaded Chicken Breast Topped with Marinara and Mozzarella Cheese, Served with Spaghetti Marinara

### **Salmone al Forno**

Pan Roasted Atlantic Salmon over Roasted Eggplant, Green Beans, Mushroom, Garlic, Crushed Tomatoes, Aceto

### **Costolette di Manzo**

Braised Beef Boneless Short Ribs, Mashed Potatoes, Caramelized Carrots, Sauteed Spinach, Barolo Sauce

### **Melanzane alla Parmigiana**

Lightly Breaded Layered Eggplant, Parmesan, Fresh Ricotta and Melted Mozzarella, with Linguini and Tomato Basil Sauce

## **DOLCI**

*Choice of*

### **Torta di Mascarpone**

Turtle Cheesecake with Roasted Cashews, Caramel Sauce, Whipped Cream and Fresh Strawberries

### **Cannoli alla Sicilina**

Homemade Cannoli Filled with Sweetened Mascarpone and Fresh Ricotta, Orange Zest, Crushed Pistachio

### **Tiramisu**

Espresso and Marsala-Soaked Ladyfingers Layered with Mascarpone Cream, and Cocoa

*Not valid with any other offer. Dine-in only. Menu only available during  
Rosemont Restaurant Week (March 1st - March 7th, 2026)*