



RESTAURANT WEEK MENU

DINNER
\$25, \$30

VILLA DOLCE

FIRST

CHEF'S SOUP

ALPINE BRUSCHETTA

Brie cheese, capicola ham, sweet pepper artichoke bruschetta, arugula fig balsamic glaze.

WINTER SALAD

Baby arugula, shredded cabbage, beets, carrots, mandarin oranges, candied walnuts and white balsamic dressing.

MAIN

CRAB CAKES - \$30

With Israeli couscous and arugula fennel salad.

CHICKEN MADEIRA - \$25

Pan fried chicken, asparagus, portabella mushrooms, mashed potatoes and reduction of creamy Madeira sauce.

GNOCCHI - \$25

Lumani's house made lamb and beef sausage, broccolini, peppers in tomato vodka Asiago crema.

ANY 12" PIZZA - \$25

DESSERT

HOUSE MADE ARTISAN GELATO

FLOURLESS CHOCOLATE TORTE

ITALIAN RICE PUDDING

Pick one of each starting for a \$25 or \$30 DINNER per person. Beverage, tax and gratuity not included. No splitting or sharing.

FEATURING THESE WINES AND MORE!



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