

RALPH'S  
OF SOUTH PHILLY



# -- dineKOP Restaurant Week 2018 -- **DINNER**

## **FIRST COURSE**

Beet Caprese

Housemade mozzarella, pickled beets, tomatoes, balsamic glaze, olive oil

Sicilian Calamari

Fried with black and green olives, roasted peppers, capers, hot cherry peppers

Roasted Peppers with provolone

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## **SECOND COURSE**

Chicken Parm with side spaghetti

Gnocchi

Pesto gorgonzola cream sauce, pine nuts

Mussels over spaghetti

Red or white

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## **THIRD COURSE**

Cannoli

Tiramisu

# **\$30/PP**

Price does not include tax, alcohol or gratuity.  
Reservations strongly encouraged.