

FALL 2017



\$20.17 MENU

Tuesday, October 17 - Sunday, October 22, 2017

CHOICE OF ONE ENTRÉE:

Includes Choice of Soup or Dinner Salad

Veal Petranno

Pan seared Veal Cutlet with Breaded Eggplant & melted Mozzarella Cheese served over Ilio's Marinara Sauce with choice of Pasta or Potato & Vegetable

Chicken Tomaso

(2) 5 oz. Italian Marinated Chicken Breasts topped with Broccoli, Mushrooms & Red Onions in a Creamy Tomato Vodka Sauce served with choice of Pasta or Potato & Vegetable

WE SUGGEST...
**HAMBURG
BREWING CO.
IPA**
WITH THIS MEAL!
\$5.50/GLASS

Shrimp Galanti

Sautéed Jumbo Shrimp with Baby Arugula, Cannellini Beans & Sun Dried Tomatoes in a Garlic, Lemon & White Wine Sauce served over Linguini Pasta

6 oz. Filet Mignon

ADD AN ADDITIONAL \$3.99

Served on a bed of Bordelaise Sauce with choice of Pasta or Potato & Vegetable

CHOICE OF DESSERT:

Gelato of the Day OR Mini Cannoli

WINE SPECIALS:

ROSSO: MASI BONACOSTA VALPOLICELLA

Cherry Red in color, this wine boasts an intense bouquet of Ripe Cherry aroma & flavor with hints of Vanilla; fresh with good acidity, soft & silky tannins

GLASS - \$7.50 ♦ BOTTLE - \$20.17

BIANCO: MASIANCO SUPER VENETIAN WHITE

A fresh white wine, aromatic and fruity in style; a refreshing taste of Lemons with Peach & Apricot fruitiness & attractive hints of Honey

GLASS - \$7.50 ♦ BOTTLE - \$20.17

NYS Law allows you to take your unfinished bottle home to enjoy later. Your Server will be happy to assist you.

THANK YOU FOR SUPPORTING YOUR LOCAL WNY RESTAURANTS!