

SPRING 2017



\$20.17 MENU

Tuesday, March 21 - Sunday, March 26, 2017

CHOICE OF ONE ENTRÉE:

Includes Choice of Soup or Dinner Salad

Veal Saltimbocca

5 oz. sautéed Veal Cutlet with Prosciutto, Provolone Cheese & Bordelaise Sauce served with choice of Pasta or Potato & Vegetable

Chicken Lombardi

(2) 5 oz. Italian Marinated Chicken Breasts topped with a Mushroom Marsala Sauce with Artichoke Hearts, Green Peppers & Onions served with choice of Pasta or Potato & Vegetable

Big Easy Shrimp

Sautéed Jumbo Shrimp with Corn & Black Beans in a Cajun Cream Sauce served over Linguini Pasta

6 oz. Filet Mignon

ADD AN ADDITIONAL \$4.99

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:

BIANCO: BOLLINI CHARDONNAY

Aromas of ripe Honeydew & Lemon Chiffon, this full-bodied wine fills the palate with creamy Lemon, bright Citrus & a hint of sweetness

GLASS - \$7 ♦ BOTTLE - \$20.17

ROSSO: RED SPLASH BY ST. FRANCIS

A succulent blend of Merlot, Cabernet Sauvignon, Syrah & Zinfandel Full-bodied, packed with luscious ripe flavors & spicy aromas.

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!