

ORAZIO'S RESTAURANT
Restaurant Week 2018 Specials

Dinner Specials:

(Available Daily After 3pm)

Four Course Dinner for \$20.18(per person)

Homemade Bread

1. Choice of 1 Soup

**Chicken Pastina*

**Our Soup of the Day (Seafood Soup is Extra)*

2. Fresh Garden Salad

3. Choice of 1 Entrée

**Pasta con Vodka*

~ "NY State Best Dish Award" Prosciutto, onions, and garlic, sautéed with tomatoes, basil, cream, and Romano cheese finished with vodka, tossed with penne pasta.

**Chicken Parmesan*

~Lightly breaded chicken breast topped with tomato sauce and mozzarella cheese. Served with a side dish of linguini.

**Pasta Putanesca (2011 Peoples Award)*

~ A robust tomato marinara with sautéed garlic, onions, fresh basil, spinach, artichoke hearts, capers, and Kalamata olives tossed with whole wheat penne.

**Rigatoni ala Casa*

~Rigatoni topped with our homemade meat sauce, a meatball and a full link of Mild Italian Sausage.

Choice of 1 Dessert

~Homemade Peanut Butter Pie

~Spumoni

\$30.18 SPECIAL ON REVERSE SIDE

Four Course Dinner for \$30.18(per person)

Homemade Bread

1. Choice of 1 Soup

****Chicken Pastina***

****Our Soup of the Day (Seafood Soup is Extra)***

2. Fresh Garden Salad or Small Caesar Salad

3. Choice of 1 Entrée

****Seafood Chardonnay (\$30.18)***

~Jumbo shrimp and scallops sautéed with tomatoes, mushrooms and baby spinach in a chardonnay cream sauce tossed with bowtie pasta and asiago cheese.

****Seafood Putanesca (\$30.18)***

~ Jumbo shrimp and scallops sautéed and served in a robust tomato marinara sauce with sautéed garlic, onions, fresh basil, spinach, artichoke hearts, capers, and Kalamata olives tossed with whole wheat penne.

4. Choice of 1 Dessert

~Homemade Peanut Butter Pie

~Spumoni

****Absolutely No Dining Deal Certificates, Coupons, Donated Gift Certificates, Discounts, or Splitting on Restaurant Week Specials****