

**Orazio's By Zarcone**  
**Restaurant Week Menu**

**\$20.19**

**First Course**

*House Salad or Cup of Soup*

**Second Course (Choice of One)**

*Pappardelle Bolognese*

*Chicken Parmesan w/ Pasta & Tomato Sauce*

*Penne Con Vodka*

*Eggplant Parmesan w/ Pasta & Tomato Sauce*

**Dessert (Choice of One)**

*Peanut Butter Pie*

*Cannoli*

*Limoncello Cream Cake*

**\$30.19**

**First Course**

*House Salad or Cup of Soup*

**Second Course (Choice of One)**

**Italian Style Boneless Beef Short Rib -**

*with Truffled Mashed Potatoes, root vegetables and pan au jus*

**Pan Seared Salmon** - topped w/ Champagne Dill Sauce with risotto bianco,  
*blistered tomatoes and seasonal vegetable*

**Seafood Vincenza** - Lobster, Shrimp & Scallops sautéed garlic, lemon, herbs and  
*Romano cheese in a light white wine sauce tossed with fresh linguine.*

**Dessert (Choice of One)**

*Peanut Butter Pie*

*Cannoli*

*Limoncello Cream Cake*

**\$40.19**

**First Course**

*House Salad or Cup of Soup*

**Second Course**

**18oz Bone In Ribeye** - Seasoned and grilled to your liking, served with  
*fingerling potatoes and seasonal vegetable*

**Dessert (Choice of One)**

*Peanut Butter Pie*

*Cannoli*

*Limoncello Cream Cake*

**Restaurant Week Bottle Wine Specials**

**\$20.19**

**Nero D'Avola**

*Baglio del Sole, Sicily*

**Burst Sauvignon Blanc**

*New Zealand*

**Barbera D'Asti Albera**

*Araldica, Italy*

**Chianti Colli Senesi**

*Tuscany, Italy*

**\$30.19**

**Primitivo di Manduria**

*Puglia, Italy*

**Vernaccia di San Gimignano**

*Tuscany, Italy*

**Cabernet Sauvignon, Josh Cellars**

*California*

**Chateau Ste Michelle Sweet Riesling**

*Washington*

**\$40.19**

**Super Tuscan Le Sughere di Frassinello**

*Maremma Toscana, Italy*