



## Restaurant Week 2017

This is Our Special Menu for the Week

SELECT BOTTLES OF WINE \$20.17

### APPETIZERS

#### ITALIAN STUFFED HOT BANANA PEPPERS

STUFFED WITH A THREE CHEESE FILLING, SERVED OVER CROSTINI  
AND OUR HOUSE RED SAUCE, FINISHED WITH MOZZARELLA CHEESE.

\$ 10

#### FAVA BEANS

SMALL TENDER FAVA BEANS SAUTEED IN EXTRA VIRGIN OLIVE  
OIL AND GARLIC TOPPED WITH BROCCOLI RABE AND CHABATTA CROSTINI.

\$10

#### CLAMS CASINO (6)

TOPPED WITH SEASONED BREAD CRUMBS FINELY CHOPPED  
ONION AND PEPPERS, FINISHED WITH APPLE WOOD BACON.

\$ 13

## **ENTREES \$20.17**

Enjoy one of the following entrees & a cannoli for dessert!

Add a house salad or cup of soup \$2.17

### **CHICKEN MARSALA**

TENDER CHICKEN SAUTÉED WITH MUSHROOMS AND A MARSALA WINE SAUCE, SERVED WITH VEGETABLE AND POTATO

### **CHICKEN PICATTA**

THIN, TENDER SLICES OF CHICKEN, SAUTEED WITH FRESH HERBS, LEMON JUICE AND CAPERS, SERVED WITH VEGETABLE AND POTATO

### **CHICKEN PARMESAN**

TENDER BREADED CHICKEN BREAST, BAKED WITH FRESH MOZZARELLA CHEESE AND FINISHED WITH OUR HOUSE RED SAUCE. SERVED WITH A SIDE OF SPAGHETTI

### **SHRIMP SCAMPI**

FRESH JUMBO SHRIMP TOSSED OVER LINGUINE AND SERVED WITH GARLIC, LEMON, BUTTER, WHITE WINE SAUCE

### **FILET MIGNON**

GRILLED TO YOUR LIKING, FINISHED WITH A RICH DEMI-GLAZE AND A MUSHROOM CAP. SERVED WITH POTATO AND VEGETABLE

### **JUMBO RAVIOLI**

RICOTTA STUFFED RAVIOLI FINISHED WITH OUR HOUSE RED SAUCE, SERVED WITH YOUR CHOICE OF A MEATBALL OR SAUSAGE

### **BAKED PENNE BOLOGNESE**

A HEARTY MEAT SAUCE, SAUTEED WITH BEEF, VEAL AND PORK, FRESH CARROTS AND CELERY OVER PENNE PASTA, BAKED WITH MOZZARELLA CHEESE

### **BAKED SOLE**

BAKED SOLE TOPPED WITH ROMA TOMATOES, ITALIAN BREADCRUMBS AND A LEMON BUTTER SAUCE. SERVED WITH VEGETABLE AND POTATO

No Plate Splitting – No Substitutions