

FANARA'S RESTAURANT



Restaurant Week 2018

This is our special menu for the week!

SELECT BOTTLES OF WINE \$20.18

APPETIZERS

\$8.18

Stuffed Hot Banana Peppers

Stuffed with a three cheese stuffing, served over our house red sauce and grilled crostini

Fava Beans

Tender fava beans sautéed with Extra Virgin Olive Oil, and garlic finished with broccoli rabe, and grilled ciabatta bread

Breaded Artichokes

Halved artichokes on the stem, lightly breaded and fried, drizzled with lemon garlic aioli

Mussels

Steamed, served in a seafood marinara with garlic crostini

SOUP OR HOUSE SALAD

\$3.18

ENTREES

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

\$20.18

Chicken Parmesan

Served with a side of spaghetti

Chicken Picatta

Sautéed with fresh herbs, lemon juice & capers, served with potato and vegetable

Penne Con Vodka Chicken

Vodka infused tomato cream sauce, served with fresh baby June peas & prosciutto

Add Shrimp \$2.00

Bolognese

Sauteed veal, beef & Italian sausage, fresh carrots and pancetta over rigatoni

Ravioli

Ricotta stuffed ravioli, with our house red sauce served with a Meatball or Sausage

Spaghetti or Rigatoni

House red sauce, served with a meatball and Italian sausage

Veal Parmesan

Served with a side of spaghetti

Veal Picatta

Sautéed with fresh herbs, lemon juice & capers, served with potato and vegetable

Shrimp Scampi

Large cold water shrimp, sautéed in EVOO, and garlic cream sauce, tossed over linguine.

Salmon

Pan seared, herb and crusted in a lemon butter white wine sauce.
Served with potato and vegetables

\$30.18

Filet Mignon

8oz, grilled to your liking, topped with a mushroom cap and finished with a demi glaze. Served with potato and vegetable

**NO PLATE SPLITTING – NO
SUBSTITUTIONS**