

FANARA'S RESTAURANT



Restaurant Week 2018

This is our special menu for the week!

SELECT BOTTLES OF WINE \$20.18

APPETIZERS

Stuffed Hot Banana Peppers

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

\$10

Fava Beans

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

\$10

Shrimp Cocktail

Jumbo shrimp served with cocktail sauce and lemon

\$14

ENTREES \$20.18

**Enjoy one of the following entrees & a cannoli for dessert!
Add a house salad or cup of soup for \$2.18**

Chicken Marsala

Thin, tender slices of chicken, sautéed with fresh mushroom and our Marsala wine sauce, served with potato and vegetable

Chicken Parmesan

Tender chicken cutlet, breaded and sautéed, topped with our house red sauce and baked with mozzarella cheese, served with a side of spaghetti

Chicken Picatta

Thin, tender slices of chicken, sautéed with fresh herbs, lemon juice and capers, served with a side of potato and vegetable

Shrimp Scampi

Large cold water shrimp, sautéed in Extra Virgin Olive Oil, and garlic cream sauce, tossed over linguine.

Baked Penne Bolognese

Chef's favorite! A hearty meat sauce, sautéed with veal, pork & beef, fresh carrots and celery over penne pasta, baked with mozzarella cheese

Ravioli

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

Filet Mignon

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

Baked Haddock

Topped with roma tomatoes, fresh herbs and Italian breadcrumbs. Served with potato and vegetable

NO PLATE SPLITTING – NO SUBSTITUTIONS