

Cugino's Italian Restaurant

Restaurant Week 2017

First Course (Choose One)

Soup Du Jour

Roasted Red Beet Salad – Arugula, Radicchio, Gorgonzola, Rendered Pancetta, Pecans, Citrus Vinaigrette

Caesar Salad – Romaine Heart, Focaccia Croutons, White Anchovy, Caesar Dressing, Pecorino Romano

Cugino's Mixed Salad - Balsamic Vinaigrette

Second Course

\$20.17

Pappardelle Bolognese – Beef, Veal and Lamb Ragu

Penne a la Vodka – Italian Sausage, Shaved Fennel, Sweet Peas, Vodka Sauce

Chicken Parm – Breaded Chicken, Mozzarella Cheese, Side of Spaghetti

\$30.17

(Includes a glass of House Red or White wine)

Pork Osso Bucco – Risotto, Asparagus, Bordelaise Sauce

Brown Sugar and Panko Crusted Salmon – Herbed Risotto, Carmelized Carrots

Linguine and Clams – Garlic, Bell Peppers, Parsley, Creamy Clam Stock Reduction

\$40.17

(Includes a glass of House Red or White wine)

Pan Seared Chilean Sea Bass – Red Beet Risotto, Zucchini and Squash Purée

8 oz Seared Filet Mignon – Topped with Fontina Cheese and Dijon Mustard Sauce, Side of Roasted Potatoes with Onions

Third Course (Choose One)

Tiramisu

Canoli