

PRIX FIX DINNER

Option 1) Per Couple includes 1 bottle of wine

WINE SELECTION: Cabernet White Zinfandel Chardonnay Merlot

Upgrade wine from wine list available

Tuesday and Sunday 46.5 Wednesday & Thursday 51 Friday and Saturday 58

Choose two Appetizers, two Entrees and share one Dessert

Option 2) per person

Tuesday 18.5 Wednesday Thursday & Sunday 21 Friday and Saturday \$ 26.5

Choose one Appetizers, one Entrees and one Dessert No Beverages included

Dessert may be substituted for extra appetizer

MENU APPETIZER

Pasta Fagioli soup

Garden salad

A COMBINATION OF LETTUCE, BABY GREENS SERVED WITH TOMATOES, CUCUMBERS & BALSAMIC VINAIGRETTE

Bruschetta Genovese

FRESH TOMATOES, ONIONS, SEASONED WITH PESTO, ON TOASTED BREAD, TOPPED WITH PARMESAN CHEESE

Caesar Salad

ROMAINE LETTUCE, PARMESAN CHEESE, FLAVORED CROUTONS & OUR OWN CAESAR DRESSING.

Mozzarella E Pomodoro

FRESH MOZZARELLA AND TOMATO SERVED WITH FRESH BASIL, AND OLIVE OIL (Add \$ 1.00)

Meatball and Ricotta

BEEF AND PORK MEATBALLS AND A SCOOP OF FRESH RICOTTA WITH TOMATO SAUCE (Add \$ 1.00)

Eggplant Rollatino

EGGPLANT FILLED WITH RICOTTA CHEESE, SPINACH, & LACED WITH TOMATO SAUCE (Add \$ 2.00)

Mussels al Salto

MUSSELS ON THE HALF SHELL SAUTEED WITH, GARLIC, FRESH HERBS CHOICE OF RED OF WHITE SAUCE (Add \$ 2.00)

MENU ENTREES

Upgrade Entrees from regular menu or Specials ask your server

Eggplant Surprise

EGGPLANT FILLED WITH RICOTTA CHEESE AND SPINACH BAKED WITH TOMATO SAUCE SERVED WITH PASTA

Braised Pot Roast / Arrosto di Manzo

BEEF BRAISED IN A WHITE WINE SAUCE WITH VEGETABLES AND POTATOES, SERVED WITH BROCCOLI

Rollata

PASTA ROLLED WITH A FILLING OF SAUSAGES, VEAL AND BEEF BAKED IN A CREAMY MUSHROOMS PINK SAUCE

Pork or Chicken Marsala

CENTER CUT PORK LOIN BREADED SERVED IN A MUSHROOMS MARSALA WINE SAUCE WITH PASTA

Lasagna

PASTA LAYERED WITH BOLOGNESE SAUCE (MEAT SAUCE). BECHAMELAND CHEESE TOPPED WITH PARMESAN CHEESE

Chicken or Tilapia Francese

SAUTÉED CHICKEN BREAST, OR TILAPIA IN A EGG BATTER LIGHT WHITE WINE LEMON BUTTER SAUCE

Portobello Ripieno

PORTOBELLO MUSHROOMS BREADED LAYERED BETWEEN RICOTTA AND SPINACH BAKED IN A CREAMY MUSHROOMS, SPINACH WHITE WINE SAUCE OVER PASTA

Fettuccine Alfredo with Shrimp or Chicken

FETTUCCHINE WITH CREAMY PARMESAN CHEESE SAUCE GRILLED CHICKEN (ADD \$ 1.00) SHRIMP(ADD \$ 2.00)

Penne Vodka

PENNE SERVED IN A VODKA PINK SAUCE WITH SUN DRIED TOMATO GRILLED CHICKEN (ADD \$ 1.00) SHRIMP (ADD \$ 2.00)

Seafood Livornese

SAUTÉED WITH ONIONS, OLIVES, CAPERS, LIGHT WHITE WINE TOMATO SAUCE SERVED WITH PASTA SWAII 0 SALMON ADD 3 MAHI ADD 3

Parmiggiana

CHICKEN PORK OR EGGPLANT BREADED TOPPED WITH MARINARA SAUCE AND MOZZARELLA CHEESE
VEAL (ADD \$ 2.00)

12 oz NY Steak add \$6 Rack of lamb add \$9

GRILLED WITH ROASTED POTATOES AND BROCCOLI

Marechiara

SIMMERED WITH CLAMS. MUSSELS, AND SHRIMP LIGHT GARLIC WHITE WINE TOMATO SAUCE WITH PASTA SWAII 0 ADD 1.00 SALMON ADD 4 MAHI ADD 5

Romano

VEAL TOPPED WITH SPINACH MOZZARELLA CHEESE GARLIC WHITE WINE SUN DRIED TOMATO

Chicken(Add \$ 1.00) Veal(Add \$ 2.00)

Linguine Frutti di Mare

LINGUINE WITH GARLIC, OLIVE OIL, WHITE WINE, SHRIMP, CALAMARI, CLAMS, MUSSELS IN A RED OR WHITE SAUCE
(Add \$ 2.00)