



## **XII DODICI XII**

*Sunday April 28<sup>th</sup> - Sunday May 5<sup>th</sup> 2019*

**\$29.95**

### **APPETIZERS**

- \***Pizza Monte Bianco**\* Arugula, Prosciutto, Mozzarella
- \***Fagioli Bianchi**\* White Bean Soup, Pasta, Escarole, Onions, Parmesan Croutons
- \***Vongole al Forno**\* Whole Baked Clams, Lemon, Garlic
- \***Mozzarella Caprese**\* Fresh Mozzarella, Campari Tomatoes (**Additional \$5**)
- \***Insalata Della Casa**\* Organic Lettuce, Tomatoes, Red Onion
- \***Kale Caesar**\* Kale Salad w/ Pistachios, Raspberries in Classic Caesar Dressing
- \***Arancino Siciliano**\* Panko Crusted Risotto Ball, Peas, Ground Veal, Fresh Ricotta, Marinara, Shaved Parmigiano

### **ENTREES**

- \***Ravioli Della Nonna**\* Grandmother Style Ravioli, Spinach, Fresh Ricotta, Marinara, Fresh Mozzarella
- \***Orecchiette Pugliesi**\* Little Ear Pasta, Sausage, Broccoli Rabe, Gaeta Olives, Garlic & Olive Oil
- \***Linguine Marechiaro**\* Shrimp, Clams, Tomato, Garlic & Basil (**Additional \$4**)
- \***Pollo Ragoncino**\* Sectioned Chicken & Filet Mignon, Red Wine, Mushroom, Sausage, Asparagus & Potatoes (**Additional \$8**)
- \***Pollo E Vitello Castellano**\* Stuffed Chicken Breast, Veal Scaloppini, Parma Ham, Fontina Cheese, Mushrooms, Peas, Broccoli Rabe (**Additional \$7**)
- \***Cavatelli Con Polpettine**\* Home made Veal Meatballs, Ricotta Cavatelli, Escarole, Veal Demi
- \***Sogliola Del Golfo**\* Pan Seared Filet of Sole, Capers, Artichoke Hearts, Roasted Potatoes, Lemon White Wine
- \***Salmone Atlantico**\* Roasted Atlantic Salmon, Shitake Mushrooms, Leeks, Sundried Tomato Pesto (**Additional \$7**)
- \***Maiale Milanese**\* Lightly Breaded Pork Chop, Spinach, Melted Buffalo Mozzarella (**Additional \$8**)

**\*\*Add a Glass of our House Pinot Grigio or Chianti (Additional \$8) \*\***

### **DESSERTS**

- \*Tiramisu\* \*Cheesecake\* \* Cannoli\* \*Coffee & Tea\*