

Restaurant Week 10/18/20 – 10/25/20

Lunch \$20

Appetizers (Choose One)

Lentil Soup

Pasta e Fagoli

Mozzarella Caprese

Caesar Salad

Mixed Salad

Entrees (Choose One)

Penne alla Vodka: Shallots, prosciutto, and vodka in tomato basil sauce with a touch of cream

Rigatoni Primavera: Rigatoni sautéed with fresh vegetables in garlic and EVOO

Pollo Francese: Egg battered breast of chicken in a lemon white wine sauce

Melenzane Parmigiano: Eggplant in a marinara sauce topped with melted mozzarella cheese

Filet of Sole Oreganata: Fresh filet of sole topped with seasoned breadcrumbs in a lemon white wine sauce

Caprino Salad: Baby arugula, sun dried cranberries, toasted walnuts, goat cheese, citrus vinaigrette topped with grilled chicken

Pollo e Mozzarella Panini: Grilled chicken, fresh mozzarella, baby arugula, Ciabatta, Balsamic Glaze

Buon Appetito e Grazie

Restaurant Week 10/18/20 – 10/25/20

Dinner \$35

Appetizers (Choose One)

Verona Salad: Mixed Greens, Roma Plum Tomatoes, Eggplant, Red Onions, Balsamic Vinaigrette

Caesar Salad: Authentic Caesar Salad

Mozzarella Caprese: Homemade Mozzarella, Fresh Tomato and Basil drizzled with EVOO and Balsamic

Melanzane Rollatini: Thin sliced Eggplant rolled with Ricotta, Mozzarella, and Parmigiana, Baked in a Light Tomato Sauce

Funghi Ripieni: Mushrooms Stuffed with Eggplant Caponata over Tomato Demi Glace

Arancini di Riso: Homemade Rice Balls Filled with Meat and Peas over Pelati Tomato Sauce

Prosciutto Avvolto: Asparagus Wrapped in Prosciutto, Topped with Melted Mozzarellaadd \$4

Funghi con Pesce: Mushrooms Stuffed with Shrimp and Crabmeat over a Lobster Sauce.....add \$6

Calamari Fritti: Tender Calamari Lightly Fried with Marinara sauce...add\$6

Entrees (Choose One)

Penne alla Vodka: Shallots, Prosciutto, and Vodka in Tomato Basil Sauce with a touch of cream

Pappardelle Bolognese: Fresh Broad Noodle Pasta in an Authentic Meat Sauce with Green Peas topped with Ricotta Cheese

Orechiette Verona: Imported pasta sautéed with Sausage, Sundried Tomatoes, Chic peas and rapini, garlic and oil

Pollo Balsamico: Pan seared chunks of Boneless Chicken, Italian Sausage, diced Roasted Potatoes and Rosemary in a Balsamic sauce

Pollo Amici: Lightly Breaded Breast of Chicken topped with sautéed diced Tomatoes, Red Onions and melted fresh Mozzarella

Filet of Sole Oreganata: Fresh filet of Sole topped with seasoned Breadcrumbs in a Lemon White Wine Sauce

Veal Sorrentino: Scallopine of Veal topped with Prosciutto, Eggplant and fresh Mozzarella in a Tomato sauce..... **add \$8**

Salmon Fiorentina: Semolina dusted Wild Salmon pan seared over a bed of Spinach in Lemon Beurre Blanc..... **add \$8**

Costoletta di Maiale: Grilled Pork Chop topped with Mushrooms, Onions, and Cherry Peppers..... **add \$8**

Desserts (Choose One)

Cannoli - Flourless Chocolate Cake - Tiramisu

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