Restaurant Week (\$35.00pp)

## APPETIZERS

~Soup Of The Day~ Please ask your server

~<u>Seafood Salad(+\$3.00)</u>~ Squingili, calamari, mussels, shrimp, pulpo,

> ~<u>Mussels~</u> Red or White

~<u>Shrimp & Escargot ~</u> Gratin

~<u>Ceasar Salad</u>~ House made dressing and croutons

~<u>RiceBalls</u>~ Stuffed w/ meat, peas, & mozzarella cheese

## MAIN COURSE

~ <u>Pork Chop Nonna</u>~ Pounded thin, breaded, pan fried, topeed w fontina cheese, marsala shroom sauce

> ~<u>Chicken Palermo</u>~ Broccoli rabe garlic and oil

~<u>Fish Of The Day</u>~ Please Ask Your Server

<u>~Pasta Of The Day ~</u> Please ask your server

~Veal Scaloppini ~(\$3.00) mushrooms, peas, tomatoes, and onions

<u>DESSERTS</u>
Please ask your server for tonight's special offerings