



Molto Bene

AUTHENTIC ITALIAN CUISINE



RESTAURANT WEEK 2024

Prix-Fixe Menu

\$39.00 PER PERSON

// DINE-IN OR TAKE-OUT //

ON SATURDAY, PRIX-FIX MENU IS OFFERED UNTIL 7 PM

Appetizers

STUFFED MUSHROOMS

With seasoned bread crumbs.

INSALATA CESARE

Romaine lettuce with classic dressing & croûtons.

MOZZARELLA DI BUFALA ALLA CAPRESE

Imported fresh buffalo mozzarella with tomatoes, roasted peppers & basil.

VONGOLE AL FORNO

Baked clams with seasoned bread crumbs, garlic, lemon & herbs.

PASTA FAGIOLI

Cannelloni beans with noodles in a light red sauce.

CRISPY ARTICHOKE HEARTS

Fried to perfection in a white wine lemon sauce.

Main Course

*ADDITIONAL \$5 CHARGE

EGGPLANT PARMIGIANA

Breaded eggplant topped with fresh mozzarella & tomato sauce.

LAMB SHANK*

Served in a brown sauce over linguine.

FILET OF SOLE PICATTA

Pan-seared filet of sole topped with lemon white wine sauce.

VITELLO FRANCHESE

Lightly battered, sautéed in lemon butter white wine.

POLLO MARSALA

Boneless chicken sautéed with mushrooms in Marsala wine.

GAMBERI SCAMPI

Pan-seared jumbo shrimp in a garlic-butter sauce over linguini.

THREE CHEESE RAVIOLI

Filled with mozzarella, ricotta and pecorino cheeses.

STUFFED RIGATONI BOLOGNESE

Homemade rigatoni stuffed with ricotta cheese topped with baby arugula & fresh mozzarella with meat sauce.

Dessert

CHEESECAKE // CHOCOLATE MOUSSE // TIRAMISU

NO SHARING, NO SUBSTITUTIONS