



2020 Restaurant Week Dinner Menu

Dinner daily from 3:30pm-9:00pm

Includes a glass of house wine, rail cocktail, domestic beer or soft drink

3 courses for \$35

Course 1: Your choice of

Fidelini al Pesto Angel hair pasta in a garlic and basil sauce

Cozze al Vapore Steamed mussels in garlic and white wine sauce

Mozzarella Caprese Mozzarella, basil, tomato, and balsamic vinegar

Mozzarella Napoli Breaded and fried, drizzled with a white wine lemon sauce

Course 2: Your choice of

Fresh Mussels Lemon garlic-butter sauce with white wine over pasta, served with a house salad

Meat Lasagna The all-time favorite prepared in Italian splendor, *served with a house salad and pasta*

Vegetable Lasagna Filled with eggplant, zucchini and cheese, *served with a house salad and pasta*

Ravioli al Carciofo Artichoke and goat cheese ravioli, roasted cherry tomatoes, shallots, basil, olive oil and lemon zest, *served with a house salad and pasta*

Chicken Piccata Chicken sautéed in butter with lemon, white wine sauce, and topped with capers, *served with a house salad and pasta*

Pollo Federico Chicken breast stuffed with spinach, ham, cheese, and garlic. Baked in a sherry wine cream sauce, topped with mushrooms, *served with a house salad and pasta*

Course 3: Your choice of

Crema Caramel Smooth and velvety custard baked with anise and brandy liqueur with a layer of brown sugar caramel on top

Cannoli Crispy shell filled with ricotta cheese and chocolate chips, lightly dusted with powdered sugar

Spumoni Artisan-made, Italian tricolor ice cream with maraschino, pistachio and chocolate flavors

Vanilla or Coconut Ice Cream