

PRIX FIX DINNER

Option 1) Per Couple includes 1 bottle of wine

WINE SELECTION: Cabernet White Zinfandel Chardonnay Merlot

Upgrade wine from wine list available

Tuesday and Sunday 47 Wednesday & Thursday 52 Friday and Saturday 69.95

Choose two Appetizers, two Entrees and share one Dessert

Option 2) per person

Tuesday 19 Wednesday Thursday & Sunday 22 Friday and Saturday \$ 29.95

Choose one Appetizers, one Entrees and one Dessert No Beverages included

Dessert may be substituted for extra appetizer

Sharing charge \$6

MENU APPETIZER

Pasta Fagioli soup

Garden salad

A COMBINATION OF LETTUCE, BABY GREENS SERVED WITH TOMATOES, CUCUMBERS & BALSAMIC VINAIGRETTE

Bruschetta Genovese

FRESH TOMATOES, ONIONS, SEASONED WITH PESTO, ON TOASTED BREAD, TOPPED WITH PARMESAN CHEESE

Caesar Salad

ROMAINE LETTUCE, PARMESAN CHEESE, FLAVORED CROUTONS & OUR OWN CAESAR DRESSING.

Mozzarella E Pomodoro

FRESH MOZZARELLA AND TOMATO SERVED WITH FRESH BASIL, AND OLIVE OIL (Add \$ 1.00)

Meatball and Ricotta

BEEF AND PORK MEATBALLS AND A SCOOP OF FRESH RICOTTA WITH TOMATO SAUCE (Add \$ 1.00)

Eggplant Rollatino

EGGPLANT FILLED WITH RICOTTA CHEESE, SPINACH, & LACED WITH TOMATO SAUCE (Add \$ 2.00)

Mussels al Salto

MUSSELS ON THE HALF SHELL SAUTEED WITH, GARLIC, FRESH HERBS CHOICE OF RED OF WHITE SAUCE (Add \$ 2.00)

MENU ENTREES

Upgrade Entrees from Daily Specials or regular menu ask your server

Braised Pot Roast / Arrosto di Manzo

BEEF BRAISED IN A WHITE WINE SAUCE WITH VEGETABLES AND POTATOES, SERVED WITH BROCCOLI

Rollata

PASTA ROLLED WITH A FILLING OF SAUSAGES, VEAL AND BEEF BAKED IN A CREAMY MUSHROOMS PINK SAUCE

Pork or Chicken Marsala

CENTER CUT PORK LOIN BREADED SERVED IN A MUSHROOMS MARSALA WINE SAUCE WITH PASTA

Lasagna Emiliana

PASTA LAYERED WITH BOLOGNESE SAUCE (MEAT SAUCE). BECHAMELAND CHEESE TOPPED WITH PARMESAN CHEESE

Lasagna Vegetariana



CAROTS, PEAS, MUSHROOMS, SPINACH, BAKED WITH RICOTTA AND MOZZARELLA TOPPED WITH CREAMY PINK SAUCE OF BROCCOLI, MUSHROOMS AND PEPPERS

Chicken or Tilapia Francese

SAUTÉED CHICKEN BREAST, OR TILAPIA IN A EGG BATTER LIGHT WHITE WINE LEMON BUTTER SAUCE

Portobello Ripieno

PORTOBELLO MUSHROOMS BREADED LAYERED BETWEEN RICOTTA AND SPINACH BAKED IN A CREAMY MUSHROOMS, SPINACH WHITE WINE SAUCE OVER PASTA

Fettuccine Alfredo with Shrimp or Chicken

FETTUCCHINE WITH CREAMY PARMESAN CHEESE SAUCE GRILLED CHICKEN (ADD \$ 1.00) SHRIMP(ADD \$ 2.00)

Penne Vodka

PENNE SERVED IN A VODKA PINK SAUCE WITH SUN DRIED TOMATO GRILLED CHICKEN (ADD \$ 1.00) SHRIMP (ADD \$ 2.00)

Salmon Livornese (ADD \$ 2.00)

SAUTÉED WITH ONIONS, OLIVES, CAPERS, LIGHT WHITE WINE TOMATO SAUCE SERVED WITH PASTA

Parmiggiana

BREADED TOPPED WITH MARINARA SAUCE AND MOZZARELLA CHEESE
CHICKEN / PORK / EGGPLANT / ROLLATINO / VEAL (ADD \$ 2.00)

12 oz NY Steak ADD \$6 GRILLED WITH ROASTED POTATOES AND BROCCOLI

Rack of lamb ADD \$9 GRILLED WITH ROASTED POTATOES AND BROCCOLI

Romano

VEAL TOPPED WITH SPINACH MOZZARELLA CHEESE GARLIC WHITE WINE SUN DRIED TOMATO

Chicken(Add \$ 1.00) Veal(Add \$ 2.00)

Linguine Frutti di Mare

LINGUINE WITH GARLIC, OLIVE OIL, WHITE WINE, SHRIMP, CALAMARI, CLAMS, MUSSELS IN A RED OR WHITE SAUCE
(Add \$ 2.00)