

PRIX FIX DINNER

Option 1) Per Couple includes 1 bottle of wine

Choose two Appetizers, two Entrees and share one Dessert

WINE SELECTION: Cabernet White Zinfandel Chardonnay Merlot

Upgrade wine from wine list available

Tuesday 55.95 Wednesday Thursday & Sunday 64 Friday and Saturday 79

Option 2 Choose one Appetizers, one Entrees

Option 2 Plus include dessert add 2.95

Tuesday 23.5 Wednesday Thursday & Sunday 28 Friday and Saturday 34

Dessert may be substituted for extra appetizer

Sharing charge \$6

PRIX FIX MENU APPETIZER

Pasta Fagioli soup

Meat tortellini beef broth

Italian wedding soup (Add \$.99)

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 \$ 2.5)

Meatball and Ricotta

BEEF AND PORK MEATBALLS AND A SCOOP OF FRESH RICOTTA WITH TOMATO SAUCE (Add \$ 2.5)

Eggplant Rollatino

EGGPLANT FILLED WITH RICOTTA CHEESE SPINACH, & LACED WITH TOMATO SAUCE (Add \$ 3)

Mussels al Salto

MUSSELS ON THE HALF SHELL SAUTEED WITH, GARLIC, FRESH HERBS CHOICE OF RED OF WHITE SAUCE (Add \$ 3.5)

PRIX FIX MENU ENTREES

Upgrade Entrees from Daily Specials or regular menu ask your server

Meatloaf Marsala

ANGUS BEEF MEATLOAF, WITH ONIONS, MUSHROOMS MARSALA WINE SAUCE WITH POTATOES AND 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). BECHAMEL AND 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 AN EGG BATTER LIGHT WHITE WINE LEMON BUTTER SAUCE

Portobello Fiorentina

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

Linguini with Meatballs or Sausage SHRIMP (ADD 3.5)

LINGUINI IN A RICH TOMATO BASIL SAUCE

Fetuccine Alfredo

FETTUCINE WITH CREAMY PARMESAN CHEESE SAUCE GRILLED CHICKEN (ADD \$ 2.5 SHRIMP (ADD \$ 3.5)

Penne Vodka

PENNE SERVED IN A VODKA PINK SAUCE WITH SUN DRIED TOMATO

GRILLED CHICKEN (ADD \$ 2.5) SHRIMP (ADD \$ 3.5)

Salmon Livornese (ADD \$ 3.75)

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

Parmiggiana CHICKEN / PORK / EGGPLANT / ROLLATINO / VEAL (ADD \$ 3.5) / SHRIMP (ADD \$ 3.5)

BREADED TOPPED WITH MARINARA SAUCE AND MOZZARELLA CHEESE

Romano Chicken (Add \$ 2.5) Veal (Add \$ 4)

TOPPED WITH SPINACH MOZZARELLA CHEESE GARLIC WHITE WINE SUN DRIED TOMATO

Linguine Frutti di Mare (Add \$ 3.75)

LINGUINE WITH GARLIC, OLIVE OIL, WHITE WINE, SHRIMP, CALAMARI, CLAMS, MUSSELS IN A RED OR WHITE SAUCE