



RESTAURANT WEEK 2014

Menu

FIRST COURSE

Choose One

Sicilian Calamari

Calamari rings dusted in seasoned flour and fried to perfection, then tossed with oil-cured olives, capers, cherry peppers and garlic in a white wine lemon butter reduction.

Bruschetta

Grilled garlic bread topped with fresh tomato, onion, and basil with olive oil and balsamic vinegar.

Fried Provolone

Wedges of extra sharp provolone deep fried in our Italian herb bread crumbs served over mixed greens with a roasted red pepper cream sauce.

Crab Crostini

Fresh crabmeat with our own blend of Italian cheeses served on crostini.

SECOND COURSE

House Salad

THIRD COURSE

Choose One

Chicken Abruzzi

Tender boneless chicken breast, shrimp, and scallops in a roasted red pepper cream sauce.

Filet Montello

8 ounce filet rubbed with roasted garlic and asiago cheese spread, wrapped in prosciutto di Parma and baked in a light puff pastry crust served with garlic mashed potatoes and vegetable of the day.

Veal Saltimbocca

Tender milk-fed veal topped with prosciutto di Parma, mozzarella cheese, mushrooms, and fresh sage in a veal demi-glaze.

Pork Milanese

Breaded 8 ounce French-cut pork chop in our Italian herb bread crumbs topped with broccoli rabe and long hot peppers.

Lollipop Lamb Chops

Grilled lamb chops over garlic mashed potatoes topped with prosciutto, broccoli rabe and provolone cheese.

Shrimp Caprese

Sauteed shrimp topped with fresh water mozzarella, fresh tomatoes, and basil over choice of pasta.

FOURTH COURSE

Cheesecake or Cannoli