



20 Yr Anniversary Dinner Menu

\$24.95 Per Person... *we're rolling back prices*

~~\$32.95~~ Per Person – Three Courses

MONDAY THRU THURSDAY

DINE-IN ONLY. CASH ONLY. NOT VALID FOR PARTIES OF 6 OR MORE

(surcharge may apply)

Substitutions, Sharing & Splitting Not Permitted.

Beverages, Tax, and Gratuity Not Included.

CHOICE OF ONE APPETIZER

Mixed Greens Side Salad

With cherry tomatoes, walnuts and Gorgonzola in a sherry vinaigrette

Caesar Salad

Romaine lettuce and garlic croutons topped with shaved Parmesan in a Caesar dressing

Penne Marinara

In our traditional marinara sauce

Penne Pomodoro

With crushed tomatoes, onions, prosciutto and fresh basil

Penne or Rigatoni alla Vodka

In a tomato, cream and vodka sauce

Mozzarella in Carrozza

Crispy fried country bread stuffed with mozzarella served in a marinara sauce

Pasta Fagioli

Tubetti pasta, vegetables and beans in a tomato broth

Italian Sausage and Bean Soup

Italian sausage, vegetables and beans in a chicken broth

Tortellini in Brodo

Tortellini and fine herbs in a chicken broth

Cream of Zucchini Soup

Zucchini, onion, garlic, and cream in a chicken broth

Vegetable Barley Soup

Onions, carrots, celery and barley in tomato broth

Stracciatella Soup

Spinach, egg and Pecorino Romano in a chicken broth

CHOICE OF ONE ENTRÉE

Salmon in Agrodolce

Lightly breaded over roasted eggplant in a sherry vinegar, honey and sweet garlic sauce

Sautéed Tilapia

Topped with pine nuts and raisins in a lemon white wine sauce served over spinach and roasted potatoes

Filet of Sole Francese

In a lemon, white wine, butter sauce, served with sautéed spinach and saffron risotto

Chicken Classics

Choose your preparation:
Parmigiana, Marsala, Francese, or Piccata

Broiled Salmon

Broiled in olive oil and served with mixed grilled vegetables with a touch of balsamic

Tilapia Oreganata

With a classic crust of breadcrumbs, garlic, and Pecorino Romano served with vegetables and roasted potatoes

Brasato al Barolo

Braised beef short ribs with mushrooms in a Barolo wine sauce served with creamy polenta

Eggplant Classics

Choose your preparation:
Parmigiana or Rollatini

CHOICE OF ONE DESSERT

Crème Brulee ❖ Peach Ravioli ❖ Tiramisu
Vanilla Ice Cream ❖ Chocolate Ice Cream ❖ Mini Cannoli

❖ Gift Cards Available ❖

Catering On & Off Premise ❖ Private Parties for up to 120 People
Cannot be Combined with Any Other Offer **NO COUPONS**

Open for Lunch and Dinner 7 Days a Week!