



## March Madness Dinner Menu

\$32.95 Per Person Three Courses

MONDAY THRU THURSDAY

DINE-IN ONLY. CASH ONLY. NO GIFT CARDS.

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 sauteed 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!