



Restaurant Week \$30.00 per person

Salad:

House

Appetizers – Select One

Bruchetta:

Diced Tomato, Onion, Garlic, Oil, Vinegar on Crustini

Fagioli Verdi:

Sauteed Broccoli Rabe, Spinach & Cannelloni Beans sautéed in oil & garlic.

Rice Balls:

Risotto, Prosciutto. Pecorino Romano, Mozzarella, topped w/ roasted peppers, cream sauce.

Roasted Peppers:

Fire roasted sweet peppers in garlic & olive oil, topped w/sharp provolone.

Entrees – Select One

Chicken Antonio:

Tender Chicken Culet in our Italian herb bread crumbs, topped w/sautéed spinach, olive oil & garlic & extra sharp provolone cheese.

Chicken Siciliano:

Tender boneless Chicken breast sautéed w/oil cured olives, mushrooms, capers, cherry peppers & garlic in a white wine, lemon butter reduction.

Chicken Abruzzi:

Tender boneless Chicken breast, Shrimp & Scallops in a light white wine cream sauce, w/roasted peppers.

Veal Parmigiana:

Tender milk Veal in our Italian herb bread crumbs w/homemade tomato gravy & Mozzarella Cheese.

Mussels or Clams:

Bianco: Sautéed in our own special white wine & garlic sauce.

Rosso: Tossed in a spicy marinara sauce.

Salmon Roberto:

Bake Salmon finished off in a Artichoke plum Tomato Mushroom wine cream sauce.

Dessert:

Chef Choice

TAX & GRATUITY NOT INCLUDED