

ROMAN NIGHT

\$23.95

September 2019

not including
tax & gratuity

Wednesday & Thursday Evenings

Choice of Appetizer

Panne Cotte with Escarole

cubed Italian bread topped with a sautéed of escarole, white beans, fresh tomato, basil, garlic, and extra virgin olive oil

Mussels & Fagioli

sautéed mussels & beans with garlic olive oil, fresh diced tomatoes and rosemary

Mozzarella Spedini

mozzarella cheese, battered & fried, topped with a butter & lemon caper sauce

Choice of Pasta

Farfalle Primavera

farfalle pasta tossed with a variety of vegetables, extra virgin olive oil and garlic

Penne with House Sauce

Mixed Green Salad

Choice of Dressing:

Vinaigrette ~ Balsamic Vinaigrette ~ Creamy Italian ~ Parmesan Peppercorn ~ Bleu Cheese

Choice of Entrée

Tilapia Oreganato

broiled tilapia topped with oregano, bread crumbs, lemon, butter and white wine; served with vegetables

Veal Rigoletto

veal topped with prosciutto & mozzarella cheese, sautéed in white wine, butter and touch of marinara sauce; served with roasted potatoes

Chicken Ducale

chicken tenders with tomatoes, roasted potatoes, black olives and artichoke hearts, garlic in a lemon, white wine butter sauce

Italian Combo

sausage, meatballs and lasagna topped with mozzarella and baked to perfection with marinara sauce

9/4, 9/5, 9/11, 9/12

Includes
Coffee - Tea or Herbal Tea