



Roman Night

January 2018

Choice of Appetizer

Sausage & Fagioli Ragut Turnover

a sautee of sausage, fresh tomato, cannellini beans, fresh basil, garlic and olive oil on top of puffed pastry garnished with freshly grated parmesan cheese

Sautéed Portobello Mushroom & Hot Peppers

served with garlic bread

French Onion Soup

Pasta Course

Farfalle Alfredo

traditional white cream sauce

Penne with House Sauce

Mixed Green Salad

Choice of Dressing:

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

Choice of Entrée

Beef Bracciole

tender pieces of beef rolled with spices and cheese, simmered in our house sauce served over polenta

Fish and Chips

breaded and fried tilapia; served with coleslaw & french fries

Chicken Monte Bianco

chicken breast topped with sautéed spinach and mozzarella, finished in a Marsala brown sauce; served with garlic mashed potatoes

Vitello Imbotito

veal stuffed with roasted peppers, asparagus and fresh mozzarella, then sautéed with a white wine lemon sauce served over white rice

Coffee or Hot Tea included

\$23.95

per person
not including
tax & gratuity

Wednesday & Thursday Evenings