

ROMAN NIGHT

\$23.95

February 2019

not including
tax & gratuity

Wednesday & Thursday Evenings

Choice of Appetizer

Portabella Fries

fresh portabella mushroom slices, breaded & lightly fried, served with a roasted garlic cream sauce

Stuffed Calamari

stuffed with seafood & bread crumbs and simmered in marinara sauce

Panne Cotte with Escarole

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

Choice of Pasta

Penne Toscano

peas and proscuitto in a cream sauce with a touch of marinara

Linguini Marinara

Mixed Green Salad

Choice of Dressing:

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

Choice of Entrée

Chicken & Sausage Della Casa

with sautéed peppers, onions, garlic & potatoes in a balsamic reduction

Tilapia En Coutucci

broiled in parchment paper with seasoned spices and Julianne style vegetables; served with roasted potato

Bistecca Calabrese

tender bistro filet sautéed with plum tomatoes, onions, black olives and extra virgin olive oil; served with garlic mashed potatoes

Veal Liuzzi

breaded veal topped with artichokes, fresh mozzarella, tomato, onion bruschetta; served with roasted potatoes

Includes
Coffee - Tea or Herbal Tea

2/6, 2/7, 2/13