

# ROMAN NIGHT

\$23.95

October 11, 12, 18, 19, 2017

not including  
tax & gratuity

Wednesday & Thursday Evenings

## *Choice of Appetizer*

### **Stuffed Hot Pepper**

beer battered Italian long hot pepper stuffed with prosciutto & Stella cheese; served with garlic bread

### **Calamari Salad**

calamari tossed with celery, onions, kalamata olives and tomatoes marinated in red wine vinegar, olive oil and a touch of lemon presented with endive cups

### **Polenta Bourdon**

polenta layered with ham and mozzarella cheese with a marinara sauce

## *Choice of Pasta*

### **Rigatoni Arrabiata**

sweet & hot peppers, olives, capers, onions, mushrooms, crushed plum tomatoes & fresh basil in extra virgin olive oil

### **Spaghetti with House Sauce**

## *Mixed Green Salad*

### **Choice of Dressing:**

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

*Includes*

*Coffee - Tea or Herbal Teas*

## *Choice of Entrée*

### **Broiled Sole Almondine**

topped with sliced almonds, lemon, white wine and butter; served with roasted vegetables

### **Chicken Roberto**

breaded chicken breast topped with ricotta, spinach, fresh tomato and fontina cheese, finished with a pink cream sauce served with roasted potatoes

### **Veal Colavita**

a veal medallion rolled with prosciutto, fresh mozzarella & asparagus in a lemon sauce with a touch of marinara; served with garlic mashed potatoes

### **Pork Cutlet Milanese**

breaded pork sautéed with extra virgin olive oil, garlic & rosemary; served with vegetables