



Roman Night

February 2018

Choice of Appetizer

Italian Antipasto

fresh mozzarella wrapped in prosciutto over roasted red peppers with a marinated eggplant garnish, drizzled with extra virgin olive oil

Stuffed Hot Pepper

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

Polenta with Sausage & Mushroom Sauce

Pasta Course

Rigatoni Bolognese

hearty slow stewed tomatoes, chunky beef & pork sauce with a touch of cream

Penne Marinara

Mixed Green Salad

Choice of Dressing:

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

Choice of Entrée

Veal Bracciole

tender veal rolled with spices and cheese, simmered in our house sauce; served with polenta

Grilled Chicken Fontinella

grilled chicken with a shallot, rosemary and garlic butter sauce topped with asparagus and fontinella cheese; served with Italian fries

Dijon Encrusted French Cut Pork Chop

dijon crusted and panseared with roasted peppers and broccoli

Tilapia En Coutucci

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

Coffee or Hot Tea included

\$23.95

per person
not including
tax & gratuity

Wednesday & Thursday Evenings

1/31, 2/1, 2/7, 2/8