

ROMAN NIGHT

May 2017

\$23.95

not including
tax & gratuity

Wednesday & Thursday Evenings

Choice of Appetizer

Calamari Salad

calamari tossed with celery, onions, black olives and tomatoes marinated in red wine vinegar, olive oil and a touch of lemon over mixed greens

Artichoke & Roasted Pepper Picatta

sautéed in butter and white wine with capers; served over garlic bread

Mozzarella en Carozza

served with marinara sauce

Choice of Pasta

Farfalle con Rabe

diced broccoli rabe in a pink cream sauce

Penne with Marinara Sauce

Mixed Green Salad

Choice of Dressing:

Vinaigrette ~ Balsamic Vinaigrette

Creamy Italian ~ Parmesan Peppercorn ~

Bleu Cheese

Choice of Entrée

Chicken Agostino

breast of chicken, egg battered and sautéed with fresh tomatoes, roasted peppers and mozzarella cheese in a Jack Daniels demi-glaze; served with garlic mashed potatoes

Tilapia Anthony

broiled tilapia topped with baby shrimp, sea legs and seasoned crumbs; served with roasted vegetables

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

Pasta Combo

lasagna and eggplant parmigiana topped with marinara sauce & mozzarella cheese

Includes
Coffee - Tea or Herbal Teas