

# ITALIANO

\$32.95 PRICE FIXED MENU AVAILABLE SUNDAY-THURSDAY

## COURSE 1

### *Choice of*

CAESAR SALAD

Crouton - Pecorino

HOUSE SALAD

Veggies - House Balsamic

MINISTRONE

Vegetable Medley - Pasta - Broth

PASTA FAGIOLI

Beans - Pasta - Celery - Broth

STRING BEAN SALAD

Marinated - Balsamic - Red Onion - Fior Di Latte Mozz

ANTIPASTO

Mortadella - Pepperoni - Eggplant - Provolone

Fior Di Latte Mozz - Tomato - Olive - Taralli

## COURSE 3

### *Choice of*

EGGPLANT ROLLATINI

Battered Eggplant - Ricotta - Basil - Parmesan

CHICKEN SCARPARELLO

Sliced Sausage - Chicken Wings - Vinegar

Pepper - Onion - Potato - Garlic - Wine

MARINATED SKIRT STEAK (+\$10) \*\*

Marinated - Mashed Potato

GRILLED SALMON (+\$5)

Lemon Risotto

LINGUINI WITH CLAMS

Shelled Baby Clams - Wine - Garlic

RISOTTO DI MARE

Mussels & Clams - Creamy Tomato Risotto

ANY CLASSIC CHICKEN Choice of:  
Parmigiana | Francaise | Marsala | Bruschetta  
(Served With Risotto)

## COURSE 2

### *Choice of*

PENNE CAPRESE

Fresh Tomato - Fior Di Latte Mozz - Garlic

FETTUCINE BOLOGNESE

Tuscan Meat Sauce - Cream - Ricotta

PENNE WITH BROCCOLI

Vinegar Pepper - Garlic - Wine

RIGATONI ALLA VODKA

Pancetta - Cream - Tomato

FRIED CALAMARI

Marinara - Lemon

TROFFOLINI

Stuffed Pasta with Ricotta & Pear - Truffle Cream

CAPELLINI CAKE

Fried Bucatini Carbonara - Cream - Tomato

## DESSERT

### *Choice of*

TIRAMISU

Ladyfinger - Mascarpone - Espresso - Cocoa

CHOCOLATE LAYER CAKE

Chocolate Mousse - Dark Chocolate - Almonds

GELATO (1 SCOOP)

Vanilla - Nutella - Pistachio

NO SUBSTITUTIONS | NO SHARING | ENTIRE TABLE MUST PARTICIPATE  
PRICING SUBJECT TO CHANGE