

# Restaurant Week Dinner Menu

## Appetizer (1-st course)

**Soup of the day**  
**House Salad**  
**Caesar Salad**

**Mussels (red or white wine)**  
**Eggplant Rollatini**  
**Bruschette Alla Fontana**

## Pasta Mista (II-nd course)

**Combination of 3 Pastas** (Gnocchi Gorgonzola, Penne Arrabiata, and Cheese Ravioli)

## Entrée (III-rd course)

### **Risotto Alla Scampi**

Risotto sautéed with shrimp, garlic, extra olive oil in pink cognac sauce

### **Pollo fantasia**

Chicken cutlet sautéed with asparagus, topped with mozzarella cheese in lemon white wine sauce.

### **Pollo Oscar**

Chicken cutlet sautéed with spinach, topped with crabmeat in marsala wine demi-glace sauce.

### **Pollo Alla Piccata**

Chicken cutlet sautéed with fresh shitake mushrooms and capers, in lemon white wine sauce..

### **Pollo or Veal Parmigiana**

Lightly breaded veal, cutlet baked with fresh marinara sauce and mozzarella cheese.

### **Veal Fontana**

Veal medallion sautéed with dry porcini mushrooms, prosciutto and mozzarella cheese, in cognac demi-glace sauce

### **Veal Combination**

Veal medallion sautéed with shitake mushrooms, roasted peppers, and shrimp finished with marsalla demi-glace sauce.

### **Tilapia**

St. Peter's fish sautéed with sundried tomatoes, capers, asparagus and finished with extra virgin olive oil in white wine lemon sauce.

### **Salmon Alla Bruchette**

Grilled salmon served with bruschettes (chopped tomatoes, onions, garlic, basil

## Desserts

Tiramisu , Tartufo ,Chocolate cake, Cheesecake

**GRAZZIE**