

# 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**