



Cinque Giorni Menu
3 Courses for \$32.00
Monday-Friday

Appetizers

Soup of the Day

Warm Grilled Vegetable Tower - grilled zucchini, yellow squash, eggplant, heirloom Tomatoes, and sharp provolone topped with a filetto di pomodoro sauce

Fritto Misto - tender fried shrimp, calamari and filet of sole with a pesto topping, served with a marinara sauce

Grilled Romaine Caesar - grilled romaine stalk topped with a classic caesar dressing, Garlic Croutons and sun-dried Tomatoes

Insalata Cinque Terre - baby arugula, endive, radicchio, caramelized apples and sun-dried cranberries with a fig dressing and shaved parmigiana cheese

***Baked Stuffed Pepper** - red bell pepper filled with spinach, sausage, risotto and mozzarella baked in a marinara sauce.....add 2.00

***Fried Calamari.....add 2.00**

Entrées

Pappardelle Bolognese - Fresh broad noodle pasta in an authentic meat ragú with sweet green peas and a dollop of marie antonia ricotta cheese

Farfalle Genovese - butterfly pasta sauteed in a pesto sauce with sun dried tomatoes and a touch of cream

Pollo Sorrentino - breast of chicken topped with eggplant, prosciutto and melted mozzarella cheese in a brown tomato demi glaze with sweet potato mash

Filet of Sole - with artichokes and tomatoes in a lemon white wine sauce with spinach

Grilled Pork Chop - loin pork chop topped with mushrooms, onions and peppers with mashed potatoes

***Grilled Branzino.....add 3.00**

***Veal Cinque Terre.....add 2.00**

Dessert

Warm Apple Cake * Flourless Chocolate Cake * Italian Cheesecake
Chocolate Chip Cannoli * Carrot Cake

This menu cannot be combined with any offers or discounts