

FALL RESTAURANT WEEK

TAKE OUT EDITION*

11.3 - 11.12



CHOOSE ONE FROM EACH COURSE

ANTIPASTI (APPETIZER)

VENICE SALAD

ICEBERG & ROMAINE LETTUCE, TOMATOES, PEPPER STRIPS & PEPPERONCINI

HOUSE MADE SOUP OF THE DAY

BREADED & FRIED MOZZARELLA CHEESE

SECONDO (MAIN COURSE)

RIGATONI WITH HOUSE MADE VODKA SAUCE *

RIGATONI TOPPED WITH CREAMY VODKA SAUCE AND PANCETTA

RAVIOLI (WITH OR WITHOUT MEAT LOGS)

HOUSE MADE PASTA DOUGH FILLED WITH CREAMY RICOTTA
ADD HOUSE MADE MEAT LOGS (MEAT BALLS SHAPED LIKE SAUSAGE)

CHICKEN CUTLET PARMIGIANA

BREADED CHICKEN CUTLETS TOPPED WITH TOMATO SAUCE & MOZZARELLA CHEESE & BAKED
SERVED WITH A SIDE OF HOUSE MADE SPAGHETTI

DOLCI (DESSERT)

HOUSE MADE TIRAMISU

HOUSE MADE CHOCOLATE MOUSSE

CANNOLI FILLED TO ORDER WITH HOUSE MADE SWEET RICOTTA CREAM AND CHOCOLATE CHIPS

DINNER 3 COURSES FOR \$20

TAX, DRINK, & GRATUITY NOT INCLUDED
SORRY NO COUPONS OR PROMOTIONS CAN BE COMBINED WITH RW MENU

