

# FALL 2023 RESTAURANT WEEK

eat BING

Choose one from each course

## Antipasti (Appetizer)

### Venice Salad

Iceberg & Romaine lettuce, tomatoes & pepperoncini

### House Made Soup of the Day

### Chicken Parm Bites

Breaded Boneless Chicken Wing baked with house sauce & mozzarella

### Bruschetta

## 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 cutlet baked with mozzarella & house made tomato sauce served with house made spaghetti

### Veal Cutlet

Breaded Veal cutlet served with house made spaghetti

### Broiled Salmon

served with house roasted potatoes

## Dolci (Dessert)

### House Made Chocolate Mousse

### House Made Salted Caramel Apple Bar

**Cannoli** – filled to order with house made sweet Ricotta & mascarpone cream and chocolate chips

## Restaurant Week Drink Specials

### 14 Hands Merlot

Glass \$5 Bottle \$19

### Campo MaCCione Vermentino

Glass \$5

### A by Acaia

Bottle \$15

### Famiglie Pinot Grigio (2020)

Glass \$5 Bottle \$15

### Harken Chardonnay (2017)

Barrel Fermented Chardonnay from California

Glass \$5 Bottle \$18

### Sutter Home Pink Moscato

Bottle \$12

### Bramito Chardonnay (2020)

Italian Chardonnay from Umbria

Glass \$6 Bottle \$28

### Roy Rogers

Cruzan Black Cherry Rum and cola  
\$6.50

Dinner 3 Courses For \$25

Tax, drink, & gratuity Not included

