

BINGHAMTON RESTAURANT WEEK SEPTEMBER 10-19

**THREE COURSES.
FIXED PRICE.**



VENICE SALAD

ICEBERG & ROMAINE LETTUCE, TOMATOES,
PEPPER STRIPS & PEPPERONCINI

HOUSE MADE SOUP OF THE DAY

ANTIPASTI (APPETIZER)

CAPRESE SALAD

FRESH MOZZARELLA & TOMATOES

BREADED 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)

VEAL CUTLET

6 OZ BREADED VEAL CUTLET SERVED WITH HOUSE MADE SPAGHETTI

BROILED SALMON – GF

BAKED WITH HERB BUTTER SAUCE SERVED WITH GREEN BEANS

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 CHOCOLATE MOUSSE

CANNOLI

GELATO

(VANILLA ~ CHOCOLATE ~ SPUMONI ~ MINT CHIP ~ CARAMEL BROWNIE FUDGE ~ SALTED CARAMEL
~ VANILLA WITH AMARENA CHERRY & DARK CHOCOLATE SWIRL)

3 FOR \$20

TAX, DRINK, & GRATUITY NOT INCLUDED

SORRY NO COUPONS OR PROMOTIONS CAN BE COMBINED WITH RW MENU

PROCEEDS TO BENEFIT LUMA

