

Binghamton
restaurant
March 21 March 30
week

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)

Eggplant Parmigiana

Breaded eggplant 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 Lemon Squares

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

Restaurant Week Wine Specials

Gabbiano Chianti Classico (2014)

Glass \$5 Bottle \$18

Madrarossa Frappato (2018)

A fruity and lush wine with intense ruby color & shades of purple. 100% Frappato grown in Sicily
Glass \$5 Bottle \$18

Mezzacorona Merlot (2020)

Italian Merlot from the Trentino region of Italy
Glass \$5 Bottle \$18

Harken Chardonnay (2017)

Barrel Fermented Chardonnay from California
Glass \$5 Bottle \$18

Dinner 3 Courses For \$25

Tax, drink, & gratuity Not included

