



Restaurant Week
Three Course Meal

\$30

Appetizers

Mussels Marinara

Eggplant Rollatine
Tossed Salad

Main Course

Chicken Parmigiana (Lightly breaded fried cutlet, topped with marinara sauce & melted mozzarella)	Eggplant Parmigiana (Lightly breaded eggplant topped with marinara sauce & melted mozzarella)
Chicken Marsala (Sautéed with mushrooms in a marsala brown sauce)	Stuffed Rigatoni al Forno (Stuffed with ricotta and mozzarella cheese in a vodka cream sauce with eggplant topped with mozzarella cheese)
Salmon ala More (Wild salmon sautéed with peas and prosciutto in a sherry cream sauce over parmesan risotto)	Tuscan Chicken (Sautéed with garlic, spinach & sundried tomatoes in a sherry cream sauce topped with mozzarella cheese)
Pasta with Clams (Sautéed with garlic and baby clams in your choice of white wine or marinara sauce over linguini)	Steak Gorgonzola (Topped with crispy onions, gorgonzola cheese and a burgundy brown sauce. Served with mashed potatoes and broccoli)

Dessert

Chocolate Cake
Cannoli

Cheesecake



*Cannot be combined with any other offer including Local Flavor or Saving Source