



## Huntington Restaurant Week

3 Courses for \$27.95

### *Appetizers*

#### **Chef Inspired Soup of the Day**

**Bresaola** - Thinly sliced, dry, cured Beef with baby Arugula, shaved Parmesan and a Lemon Caper dressing

**Warm Grilled Vegetable Tower** - Grilled Zucchini, yellow Squash, Eggplant, heirloom Tomatoes, and sharp Provolone topped with a Filetto di Pomodoro sauce

**Fritto Misto** - Tender fried Shrimp, Calamari and Filet of Sole with a Pesto topping served with a Marinara sauce

**Grilled Romaine Caesar** - Grilled Romaine stalk topped with a classic Caesar dressing, Garlic Croutons and sun-dried Tomatoes

**Insalata Cinque Terre** - Baby Arugula, Endive, Radicchio, caramelized Apples and sun-dried Cranberries with a Fig dressing and shaved Parmigiano cheese

**\*Baked Stuffed Pepper** - Red Holland Pepper filled with sweet Italian Sausage, Spinach, Risotto and Mozzarella Cheese baked in a Marinara sauce .....add 1.00

### *Entrées*

**Pappardelle Bolognese** - Fresh broad noodle Pasta in an authentic Bolognese ragu with sweet green Peas and a dollop of Cambro Ricotta cheese

**Farfalle Genovese** - Butterfly Pasta sautéed in a Pesto sauce with sundried Tomatoes and a touch of Cream

**Filet of Sole Provinciale** - Filet of Sole sautéed with diced Roma Tomatoes, Capers and Hearts of Artichoke in a Lemon White Wine sauce with Spinach

**Stuffed Pork Loin** - Boneless Pork Loin stuffed with Apples, Walnuts and sundried Cranberries in a Port Wine Demi Glace with mashed Potatoes

**Roasted Chicken** - Free-range, boneless half Chicken with Garlic roasted Potatoes and Green Beans

**\*Stuffed Bronzino.....add 3.00**

**\*Veal Cinque Terre.....add 2.00**

### *Dessert*

Warm Apple Cake • Flourless Chocolate Cake •  
Italian Cheesecake • Canoli