



Cinque Giorni Menu
3 Courses for \$32.00
Monday-Friday

Appetizers

Soup: Pasta Fagioli

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 Parmigiana cheese

***Baked Stuffed Pepper** - Red bell pepper filled with spinach, sausage, risotto and mozzarella baked in a marinara sauce.....add 2.00

***Manhattan Seafood Chowder**.....add 2.00

Entrées

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

Farfalle Genovese - Butterfly Pasta sauteed in a Pesto sauce with sun dried Tomatoes and a touch of cream

Pollo Campagnola - Boneless pieces of white meat chicken, Italian sausage, Roasted peppers, Mushrooms and Roasted potatoes with garlic, rosemary and brown gravy

Filet of Sole - with Artichokes and Tomatoes in a Lemon White Wine Sauce with Spinach

Grilled Pork Chop - Loin pork chop topped with mushroom, onions and peppers with mashed potatoes

***Grilled Branzino**.....add 3.00

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

Dessert

Warm Apple Cake * Flourless Chocolate Cake * Italian Cheesecake
Chocolate Chip Cannoli * Carrot Cake

This menu cannot be combined with any offers or discounts