

# Prix Fixe Dinner

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\$25 per person (plus tax and gratuity) for up to 8 guests

Available Wednesday & Thursday 4:30 pm - 7:30 pm

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## Appetizer

Choice of One

### Baked Clams Oreganato

Little neck clams stuffed with seasoned bread crumbs, drizzled with olive oil and baked in the oven

### House Salad

Fresh field greens with cucumbers, tomatoes and red onions tossed in our house dressing

### Broccoli Rabe & Sausage

#### Egg Roll

A blend of sautéed broccoli rabe, Italian sausage and aged provolone, rolled in egg roll skin, fried and served with a spicy apricot glaze

### Mozzarella in Carrozza

White bread and fresh mozzarella battered in egg, bread crumbs and fried

## Entree

Choice of One

### Chicken Parmigiana

Breaded chicken breast topped with mozzarella, marinara sauce and served over linguine

### Lemon Chicken with Scallions

Sautéed chicken breast with white wine, lemon, shallots and scallions

### Wild Mushroom Chicken

Sautéed chicken breast with wild mushrooms, simmered in a marsala demi-glace

### Filet Oreganato

Filet topped with oreganato bread crumbs and baked in the oven with white wine and garlic

### Herb Crusted Pork Chop

Pork Chop baked in the oven and finished with a honey balsamic reduction

### Eggplant Rollatini

Thin sliced eggplant breaded, fried and stuffed with ricotta, mozzarella and parmesan cheese

### Rigatoni with Vodka Sauce

Creamy vodka sauce tossed with rigatoni pasta and locatelli cheese

### Rigatoni with Broccoli Rabe & Sausage

Sautéed broccoli rabe with sweet sausage, roasted garlic and white wine, tossed with rigatoni and finished with grated provolone cheese

*Entrees Served with Potato and Vegetables - Coffee, Tea & Dessert Included*

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*No Substitutions*

**Cash Only**

*Not Available on Holidays*

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