

# "A VEALLY GOOD DEAL"

2 DINNERS & 1 BOTTLE OF WINE \$34.99

## "A Veaally Good Deal" Dinner Choices

### Spaghetti & Meatballs

Al dente pasta topped with our signature marinara sauce and crowned with two hand rolled slow braised meatballs.

### Cheese Ravioli

Baked with our signature marinara sauce and mozzarella cheese.

### Portobello Mushroom Ravioli

Portobello mushrooms. Drizzled with Alfredo cream sauce with a hint of white wine and truffle oil.

### Grilled Chicken Caesar Salad

Marinated in garlic, lemon, and basil. Grilled to perfection. Served over our traditional Caesar salad.

### Vegetable Primavera

Sauteed broccoli, artichoke hearts, green peppers, onions, & cherry tomatoes in a Parmesan cream sauce. Tossed with linguine.

### Baked Penne

Penne pasta tossed with our signature marinara sauce, ricotta cheese, loaded with mozzarella cheese then baked.

### Chicken Parmigiana

Coated in a blend of seasoned bread crumbs and Japanese Panko mixture, lightly fried, topped with our signature marinara sauce, and mozzarella cheese, then baked to perfection. Served with spaghetti.

### Eggplant Parmigiana

Fresh in-house hand sliced eggplant coated in a blend of seasoned bread crumbs and Japanese Panko mixture lightly fried and topped with our signature marinara sauce and mozzarella then baked to perfection. Served with Spaghetti.

## \$7 Upgrade Dinner Choices

(Per Person)

### Lasagna

Layers of ground sirloin, seasoned Ricotta cheese, Mozzarella, and pasta towered to perfection. Add Bolognese sauce for \$1.

### Rigatoni w/Pink Vodka Sauce & Sausage

Rigatoni tossed with our signature Pink Vodka Sauce and mild Italian sausage.

### Chicken Picatta

Sauteed in a lemon, butter, white wine, caper sauce. Served with fettucine.

### Linguine with Clam Sauce

A dozen little-neck in shell clams and a generous amount of chopped clams, garlic and herbs simmered in your choice of white wine sauce or red sauce.

### Slow Smoked Baby Back Ribs with Frings

Made by Chef Todd Erling, winner of The Food Networks Best in Smoke 2012.

### Veal Parmigiana

Coated in a blend of seasoned bread crumbs and Japanese Panko mixture, lightly fried, topped with our signature marinara sauce, and mozzarella cheese, then baked to perfection. Served with spaghetti.

### Shrimp Scampi

Sautéed shrimp with fresh garlic, lemon & white wine. Served over spaghetti.

### Shrimp Fra Diavolo

Sautéed with fresh garlic, white wine, spicy marinara sauce and finished with fresh basil. Served over angel hair.

## \$10 Wine Upgrades Available

Select any wine from our list of \$40 or less as an upgrade

## \$12 Upgrade Dinner Choices

(Per Person)

### Zuppe di Pesce

Clams, mussels, calamari, and shrimp simmered in your choice of marinara or Fra Diavolo sauce. Served over linguine

### Pork Tenderloin

Char broiled, coriander rubbed pork tenderloin. Served with a charred tomato & red onion reduction, over garlic mashed potato.

### Honey Ginger Salmon

Fresh Filet of Salmon pan seared. Served over lobster infused risotto with Havarti cheese and fresh asparagus.

### Fish of the Day Market Price



20% gratuity will be added to parties of 6+. Not all ingredients are listed. Alert your server of any food allergies. "A Veaally Good Deal" menu is not valid with restaurant.com or the RCC card.

