



## 2020 Restaurant Week Lunch Menu

Monday August 17th through Sunday August 30th

### **Lunch daily from 12pm-3:30pm**

*Includes a soft drink, juice or coffee*

3 courses for \$22

#### **Course 1: Your choice of**

- Italian Minestrone Soup** Traditional Italian soup house-made with fresh vegetables  
**Pasta Fazzule Soup** White beans and pasta sautéed with onions, peppers, pancetta and fresh tomato  
**Bruschetta** Garlic bread baked and topped with fresh tomatoes, mozzarella and basil

#### **Course 2: Your choice of**

- Fresh Mussels** Lemon garlic-butter sauce with white wine over pasta, *served with a house salad*  
**Fresh garden salad** *with your choice of chicken, salmon, calamari or shrimp, made with cucumbers, tomatoes, olives and onions*  
**F.B.I.** (The Full-Blooded Italian) Home-made lasagna with a meat ball and Italian sausage, *served with a house salad*  
**Chicken Parmigiana** Chicken cutlet breaded and baked, topped with mozzarella cheese in a tomato sauce, *served with a house salad and pasta*

#### **Course 3: Your choice of**

- Crema Caramel** Smooth and velvety custard baked with anise and brandy liqueur with a layer of brown sugar caramel on top  
**Cannoli** Crispy shell filled with ricotta cheese and chocolate chips, lightly dusted with powdered sugar  
**Vanilla or Coconut Ice Cream**