

# New Haven Restaurant Week Dinner Menu

## APPETIZERS (Please Choose One)

**MEATBALLS WITH SALAD**  
Chef Gennaro’s famous meatballs topped with “Sunday gravy” served around a bed of iceberg lettuce dressed with lemon & E.V.O.O.

**EGGPLANT STACK**  
Crispy eggplant layered with fresh mozzarella and fresh sliced tomato finished with a drizzle of balsamic reduction and E.V.O.O.

**PANE COTTO**  
Escarole, white beans and peasant bread, topped with parmigiano reggiano

**OYSTERS ROCKEFELLER**  
Oysters on the half shell, topped with spinach, shallots and Pernod topped with a béchamel sauce

**CAPRESE**  
Fresh mozzarella, tomato and roasted peppers dressed with basil and E.V.O.O.

**STUFFED MUSHROOMS**  
Mushroom caps filled with traditional sausage stuffing

**SHRIMP COCKTAIL**  
“The Classic” two jumbo shrimp served chilled with cocktail sauce

**FRIED CALAMARI**  
Crispy calamari with a spicy pomodoro sauce

**MUSSELS FRADIAVOLO**  
Prince Edward Island mussels pan sautéed with spicy pomodoro sauce

**OYSTERS N’DUJA**  
Fresh baked oysters, topped with n’duja and parmigiano reggiano, drizzled with E.V.O.O.

**SQUASH FLOWERS**  
Beer-battered squash flowers stuffed with goat cheese over fresh tomato veloutte, finished with a drizzle of truffle oil

**MISSION FIGS**  
Mission figs stuffed with smoked mozzarella, wrapped in prosciutto, finished with balsamic reduction

**EGGPLANT ROLLATINI**  
Eggplant rolled with mozzarella and ricotta cheeses, finished with pomodoro sauce

FAMILY MEAL TO-GO (SERVES 4) \$60	
<b>Please choose one:</b>	<b>Please choose one:</b>
Rigatoni Pomodoro	Chicken Parmigiana (8 pieces)
Penne Vodka	Meatballs (20 pieces)
Cheese Ravioli	Boneless Pork Chop Milanese (8 pieces)
	Arugula & tomato chutney on side
Add Ciabatta Bread \$2 per loaf	

## DESSERT (Please Choose One)

TIRAMISU | GOODFELLAS CUPCAKE | MINI CANNOLIS | APPLE CRISP | CARROT CAKE  
MISSISSIPPI MUD CAKE | RED VELVET CHEESE CAKE | GELATO | SORBET

NO SUBSTITUTIONS OR SHARING

## ENTRÉES (Please Choose One)

**FILET COGNAC**  
Grilled beef tenderloin topped with portabella mushroom and a jumbo shrimp, finished with gorgonzola cream sauce

**JUMBO STUFFED SHRIMP**  
Jumbo shrimp stuffed with the freshest seafood stuffing, oven baked with lemon and E.V.O.O.

**ATLANTIC SALMON**  
Lightly Cajun dusted Atlantic salmon served over a bed of warm lentil salad with grapes tomatoes finished in Dijon mustard sauce

**RIGATONI VODKA**  
Rigatoni pasta tossed with Grey Goose vodka cream sauce

**PORK SHANK OSSOBUCCO**  
Braised pork shank with fresh vegetables and fresh herbs served over risotto

**CHICKEN PARMIGIANA**  
Chicken cutlet topped with pomodoro sauce & fresh mozzarella over linguine

**CHICKEN ROLLATINI**  
Boneless chicken breast, rolled with parma prosciutto, mozzarella and spinach, finished with tomato, mushroom gorgonzola sauce

**VEAL PARMIGIANA**  
Veal cutlet topped with pomodoro sauce, finished with fresh mozzarella and parmigiana reggiano over linguine pasta

**SHRIMP FRADIAVOLO**  
Jumbo shrimp sauteed with extra virgin olive oil, garlic, hot red pepper flakes & pomodoro over linguine pasta

**FETTUCCINE ALFREDO**  
“The Classic” egg noodles folded with parmigiano reggiano cream sauce

**LOBSTER RAVIOLI**  
Pasta pillows filled with lobster, finished with a fresh tomato, pea and onion cream sauce

**LAMB RACK**  
Grilled lamb with portabello mushrooms, finished with port wine reduction

**ORECCHIETTE BOLOGNESE**  
Classic Italian slow simmered meat sauce, tossed with “little ear” orecchiette pasta

**NEW YORK STRIP CONTADINA**  
NY strip steak with roasted peppers, mushrooms, artichoke hearts, garlic, E.V.O.O. and white wine sauce

**SICILIAN PORK CHOP**  
Grilled pork chop with sweet & hot peppers, onions and fried potatoes

NO SEPARATE CHECKS     \$36<sup>00</sup> PER PERSON