

# 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

## 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

### FETTUCCHINE 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

### LASAGNA & MEATBALLS

Classic meat lasagna served with Chef Gerry's famous meatballs topped with "Sunday sauce"

### ORECCHIETTE BOLOGNESE

Classic Italian slow simmered meat sauce, tossed with "little ear" orecchiette pasta

### CHICKEN CLAUDIO

Breaded boneless chicken breast, egg battered, topped with parma prosciutto & Swiss cheese over a bed of fresh spinach

### SICILIAN PORK CHOP

Grilled pork chop with sweet & hot peppers, onions and fried potatoes

### BEGGARS PURSE

Little pasta purses filled with parmigiana reggiano, ricotta cheese and fresh pears finished with a brown butter sage sauce

NO SEPARATE CHECKS \$42<sup>00</sup> PER PERSON