

Old Venice

— R E S T A U R A N T W E E K —

\$15

LUNCH MENU

- *First Course* -

PESTO BAKED FETA
SHEEP'S MILK FETA BAKED WITH A PESTO OIL
GARNISHED WITH SUN-DRIED TOMATO
SERVED WITH A GARLIC CRUSTINI

ENSALADA VENICIA
WALNUT, YELLOW RAISIN, FETA, CUCUMBER, PINEAPPLE & ROMA TOMATO ON
GOURMET GREENS
WITH A PINEAPPLE BALSAMIC VINAIGRETTE

MAGIC MUSHROOMS
BUTTON MUSHROOMS STUFFED WITH SNOW CRAB & SHRIMP
AND BAKED WITH PROVOLONE CHEESE

ANTIPASTO SALAD
MORTADELLA, SALAMI, PROVOLONE CHEESE, GREEK OLIVES & PEPPERONCINI
GOURMET GREENS
WITH A WHITE WINE ITALIAN VINAIGRETTE

- *Second Course* -

TORPEDO
COMBINATION OF MORTADELLA, ITALIAN SALAMI & PROVOLONE
BAKED ON AN ITALIAN ROLL WITH ITALIAN DRESSING

CHICKEN CHIPOTLE
GARLIC, ONION, MUSHROOM, ROMA TOMATO
SAUTÉED IN CHIPOTLE CREAM SAUCE
OVER RIGATONI PASTA

RIGATONI BOLOGNESE
SPICY ITALIAN SAUSAGE, ONION, MUSHROOM
CREAMY GARLIC MARINARA SAUCE, RIGATONI
BAKED PARMESAN CRUST

ARTICHOKE & ASPARAGUS
GARLIC, ONION, ROMA TOMATO, FRESH BASIL
IN A WHITE WINE TOMATO SAUCE OVER
FRESH ANGEL HAIR PASTA

MEAT OR SPINACH LASAGNA
PASTA LAYERED WITH SAUSAGE, BEEF, RICOTTA, AGED CHEESES
OR FRESH SPINACH PASTA LAYERED WITH SPINACH, RICOTTA, AGED CHEESES

RESTAURANT WEEK MENU NOT VALID WITH ANY OTHER OFFERS
TAX OF 7.75% WILL BE ADDED TO ALL CHECKS.