

SPRING 2018



Est. 1965



\$20.18 MENU

Tuesday, April 17 - Sunday, April 22, 2018

CHOICE OF ONE ENTRÉE:

Includes Choice of Soup or Dinner Salad

Pork Volpe

10 oz. Boneless Pork Ribeye dusted in a Hickory Molasses seasoning, then grilled & served with an Apple Balsamic reduction served with choice of Pasta or Potato & Vegetable

Chicken Campagna

Italian Breaded Chicken Breasts topped with a Garlic Cream Sauce with Roasted Red Peppers, Asiago Cheese & Green Onion served with choice of Pasta or Potato & Vegetable

Shrimp Mascio

Sautéed Jumbo Shrimp with Roasted Brussel Sprouts and Roasted Red Peppers, diced Pancetta in a Beurre Fondue served over Linguini Pasta

6 oz. Filet Mignon

ADD AN ADDITIONAL \$3.99

Served on a bed of Bordelaise Sauce with choice of Pasta or Potato & Vegetable

CHOICE OF DESSERT:

Gelato of the Day OR Mini Cannoli

WINE SPECIALS:

ROSSO: GREYSTONE CABERNET SAUVIGNON

A blend of Syrah, Petite Sirah, Barbera & Tempranillo, this wine is rich in red color with Plum Fruity flavors, Oak Highlights & finishes with Tobacco, Vanilla & toasty notes.

GLASS - \$8 ♦ BOTTLE - \$20.18

BIANCO: FOLANARI PINOT GRIGIO

America's favorite Italian White Wine! Cool, crisp, vibrant & juicy with bright acidity & spicy notes of White Pepper. It also features Floral & Clover aromas with notes of Grass & Hay.

GLASS - \$8 ♦ BOTTLE - \$20.18

NYS Law allows you to take your unfinished bottle home to enjoy later. Your Server will be happy to assist you.

THANK YOU FOR SUPPORTING YOUR LOCAL WNY RESTAURANTS!