

La Pastaria Restaurant Week

March 6th – 16th, 2017

\$35pp Prix Fix Menu

(tax, gratuity & beverage not included)

Appetizer / Salad (choice of one)

Stuffed Mushrooms *w/ Italian breadcrumbs*

Eggplant Rollatini / Polenta con Funghi

Sun-Dried Cranberry Salad / Caesar / La Pastaria Salad

Soup of the Day

Mozzarella, Roasted Pepper & Sun-Dried Tomatoes *w/a virgin olive oil*

Pasta (choice of one)

Rigatoni Vodka / Rigatoni Bolognese / Baked Ziti

Ravioli Genovese *in a marianara sauce, topped with melted mozzarella
& drizzled w/ a pesto sauce*

Entree (choice of one)

Scottish Atlantic Honey Glazed Salmon

over sautéed spinach

Chicken Milanese

Thinly pounded boneless breaded chicken breast topped w/a arugala salad

Chicken Arrabiatta

*boneless chicken breast in a white wine shallots sauce w/a dash of vinegar topped with
baked seasoned breadcrumbs and hot cherry peppers served over your choice of pasta or vegetable*

Italian Luganina Sausage Tuscany

*grilled homemade italian sausage served over tuscan toast with sauteed escarole, white beans
& roasted tomatoes in a garlic white wine sauce.*

Braised Short Ribs

served w/a lemon verde risotto with shitake mushrooms & peas in a brown demi glaze

Pork Chop DaVinci

over a white bean puree and escarole topped with melted smoked mozzarella over tuscan toast

Grouper "Any Style"

Blackened / Marechiare / Broiled / Livornese / Oreganatta

Served w / sautéed spinach

Dessert

Mini Cannoli

Italian Cheesecake

American Cheesecke

Vanilla / Chocolate Ice Cream