

ITALIAN DINNERS

THREE COURSE DINNER FOR \$15.00 PER PERSON INCLUDES BREAD, SALAD, ENTRÉE AND TIRAMISU FOR DESSERT

ENTRÉE CHOICES

Pasta Italiano

AL DENTE SPAGHETTI NOODLES IN OUR MARINARA SAUCE WITH MUSHROOMS, ITALIAN SAUSAGE, PEPPERS AND HERB CHICKEN BREAST. TOPPED WITH BRUSCHETTA SALSA AND PARMESAN CHEESE

TILAPIA FLORENTINE

PAN SEARED TILAPIA FILLET ON A BED OF CREAMED SPINACH WITH A PINOT GRIGIO BUERRE BLANC SAUCE AND RICE PILAF

ITALIAN POT ROAST

SLOW BRAISED CHUCK STEAK IN A WINE SAUCE WITH ITALIAN HERBS, TOMATOES, PEARL ONIONS AND WHOLE MUSHROOMS. SERVED WITH MASHED POTATOES AND BROCCOLI

