



TROY RESTAURANT WEEK

August 20-25, 2017

Step 1: Choose an Appetizer or Dessert

- Small Calamari
- Meatballs & Ricotta Small Plate
- Bruschetta Siciliani Small Plate
- Mini Cannoli
- John Cole
- Brûlée Ricotta Cheesecake (add \$2.00)
- Tiramisu (add \$3.00)
- Sogno di Cioccolata "Chocolate Dream" (add \$3.00)

Step 2: Choose a cup of soup or a side salad

Step 3: Pick your favorite Entrée

For \$12.99

- **Linguine Positano with Chicken**
 - Wood-grilled chicken, crushed tomatoes, garlic, olive oil and basil
- **Prosciutto-Wrapped Pork Tenderloin**
 - Medallions wrapped in prosciutto, wood-grilled and topped with our port wine fig sauce
- **Lasagne**
 - Pasta layered with our pomodoro sauce, meat sauce, ricotta, romano and mozzarella cheese

For \$15.99

- **9 oz. Tuscan Grilled Sirloin**
 - Prepared with our signature grill baste, olive oil and herbs topped with your choice of Spicy Sicilian Butter or Gorgonzola Sauce
- **Fettucine Weesie**
 - Fettucine Alfredo with sautéed shrimp, scallions, basil, garlic and mushrooms in our white wine lemon butter sauce
- **Chicken Marsala**
 - Wood-grilled and topped with mushrooms and our Lombardo Marsala wine sauce

For \$18.99

- **Salmon Cetriolini**
 - Wood-grilled and topped with diced tomato, cucumber and dill in our lemon white wine sauce
- **Shrimp & Sea Scallop Spiedino**
 - Coated with Italian breadcrumbs, wood-grilled and topped with our lemon butter sauce
- **Veal Marsala**
 - Sautéed and topped with mushrooms and our Lombardo Marsala wine sauce