

# PASTA NIGHT MENU

## MONDAY & TUESDAY

# \$17

ALL ENTREES ARE SERVED WITH OUR HOMEMADE BREADSTICKS, CHOICE OF SOUP OF THE DAY OR SALAD, COFFEE & CHOICE OF DESSERT: CANNOLI, CHEESECAKE OR ZEPPOLE.

### PRIMAVERA

SAUTÉED VEGETABLES SERVED IN GARLIC AND OIL

### BAKED SEAFOOD MAC AND CHEESE

CREAMY MAC AND CHEESE SERVED WITH SHRIMP AND SCALLOPS TOPPED WITH CRUNCHY SEASONED BREADCRUMBS

### LINGUINE WITH CLAM SAUCE

CHOICE OF RED OR WHITE

### PORTOBELLO SHRIMP

SAUTÉED SHRIMP, SUNDRIED TOMATOES AND PORTOBELLO MUSHROOMS SERVED IN A PINK CREAM SAUCE

### FETTUCCINE ALFREDO

WITH OUR CLASSIC CREAMY ALFREDO SAUCE

### FETTUCCINE FRA DIAVLO

MUSSELS AND CLAMS SAUTÉED IN A SPICY MARINARA SAUCE SERVED OVER FETTUCCINE

### BOLOGNESE

SERVED IN A PINK CREAMY MEAT SAUCE

### LASAGNA

PASTA SHEETS LAYERED WITH RICOTTA, SEASONED MEAT, MOZZARELLA CHEESE, TOPPED WITH TOMATO SAUCE AND MELTED MOZZARELLA

### RIGATONI DEL SOL

RIGATONI PASTA SAUTÉED WITH SPINACH, ARTICHOKE HEARTS, SUNDRIED TOMATOES AND MOZZARELLA CHEESE IN A LIGHT MARINARA SAUCE

### PENNE DI RABE

SAUSAGE, BROCCOLI RABE AND SUNDRIED TOMATOES IN GARLIC AND OIL

### SPAGHETTI & MEATBALLS

OUR TOMATO SAUCE AND HOMEMADE MEATBALLS

### LINGUINE & CHICKEN MEATBALLS

HAND MADE CHICKEN MEATBALLS SERVED IN VODKA SAUCE

### BAKED RAVIOLI

CHEESE RAVIOLI TOPPED WITH TOMATO SAUCE AND MELTED MOZZARELLA CHEESE

### BAKED GNOCCHI ALLA VODKA

POTATO GNOCCHI IN A PINK CREAM AND VODKA SAUCE AND MELTED MOZZARELLA

### ALLA VODKA

PINK CREAM SAUCE WITH A TOUCH OF VODKA AND PROSCIUTTO

## WINE & DINE

MON THRU THUR  
ONLY \$18

CHOOSE A BOTTLE OF RED OR WHITE HOUSE WINE

- Cabernet Sauvignon
- Pinot Grigio
- Merlot
- White Zinfandel



### SUBSTITUTE ANY PASTA

- WHOLE WHEAT PENNE \$1.50
- GLUTEN FREE PASTA \$3.00
- ADDITIONAL \$5.00 CHARGE FOR PLATE SHARING

*\* Not to be combined with any other offer.*

*\* Parties of 8 or more are subject to an 18% gratuity.*