RESTAURANT WEEK \$25.18 WINTER EDITION 2018

FIRST COURSE

STUFFED PEPPER OR SOUP OF THE DAY

SECOND COURSE

CAESAR SALAD OR MIXED GREEN SALAD VINAIGRETTE

THIRD COURSE ENTRÉE CHOICE OF:

EGGPLANT PARMIGIANA

GOLDEN BATTERED THIN SLICED EGGPLANT LAYERED WITH ITALIAN CHEESES, SERVED WITH GEMELLI & FRESH BASIL MARINARA

FARFALLE FREDERICO

BOW TIE PASTA, ROASTED GARLIC, & FREDDY'S SPICY SAUSAGE RAGU

ZITI AL PEPE NERO

SAUTEED CHICKEN, BROCCOLI, FRESH BLACK PEPPER ZITI & CREAMY ALFREDO

RAVIOLI ARMANI

CHEESE RAVS, SPINACH, PROSCIUTTO & PINK VODKA SAUCE

MUSSELS FRA DIAVOLO

MUSSELS, A LITTLE RED CHILE, MARINARA TOSSED WITH LINGUINE