



Restaurant Week Menu - Summer 2017

\$25.17 Tax and Gratuity not included

Please select one of each course. No substitutions allowed

First Course

Eggplant Rollatini – Lightly breaded pan fried Eggplant, stuffed with Ricotta cheese, topped with Marinara sauce and Parmigiano cheese, finished in oven

Watermelon and Feta Cheese drizzled with a reduction of Balsamic Vinegar sauce

Baked Brie – Pan seared baked Brie cheese served on top of Crostini bread topped with fig sauce

Second Course

Nuovo House Salad - Tomatoes, cucumbers, red onions, olives over mixed greens served with Italian dressing

Caesar Salad – Romaine hearts, homemade croutons, Caesar dressing

Chobani Salad – Tomatoes, onions, roasted green peppers, olives, cucumbers, fresh garlic in oil vinegar and feta cheese

Third Course

Chicken Francaise – Pan fried, egg washed chicken breast, topped with lemon, butter sauce, served with cheese ravioli

Pan Seared Cajun Tuna – Filet of Tuna cooked in a sizzling pan with garlic, peppercorns and Cajun blends. Rare in center, surrounded by a creamy, buffalo mozzarella sauce, served with Ortega rice

Milanese Pork Tenderloin – Pork tenderloin roasted, onions, garlic, roasted peppers, red wine tomato sauce served with gnocchi

Pasta Primavera

Add one Dessert \$6.50

(Please select one)

Chocolate Temptation

Baked Alaska

Gelato

House red wines \$25.17 per bottle (Exclusion apply)

Consuming raw or undercooked meats, seafood, poultry or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Before placing your order, please inform your server if you or a person in your party has food allergy.