

A.J. TOMAIOLO'S RESTAURANT

Three course dinner \$28.22

** no changes or substitution please.

House salad or Caesar salad

Shrimp sautéed with artichoke hearts and red peppers in a lemon white wine butter sauce with garlic, tossed with linguine.

Tender medallions of veal sautéed with mushroom, prosciutto ham and sage, simmered in a marsala wine sauce, served over angel hair pasta and topped with smoked mozzarella cheese.

Homemade Braciole

Thin sliced top round beef stuffed with Italian bread crumbs, parsley, garlic, Pecorino Romano cheese, and a touch of red crushed pepper, rolled and tied then slow cooked in our meat sauce and served over angel hair pasta.

Cannoli