



Restaurant Week Menu - Summer 2022

\$28.22 Tax and Gratuity not included

Please select one of each course

No substitutions on this menu

No To - Go's on this menu

First Course

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

Caesar Salad - Romaine hearts, homemade croutons, Caesar dressing

Second Course

Chicken Francaise - Pan fried, egg washed chicken breast, topped with lemon, butter sauce, served with champagne risotto

Shrimp Arrabiata - Baby Shrimp sautéed with onion, garlic, tomatoes, olive oil, white wine, red sauce and red pepper flakes served over penne

Fettuccine & Broccoli - Sautéed Broccoli, garlic & olive oil tossed in Fettuccine and Pecorino Romano

(Add chicken \$9)

Third Course

Triple layered Chocolate Cake

Triple layered Lemon Cake

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.