



Restaurant Week Menu – Summer 2021

\$25.21 Tax and Gratuity not included

Please select one of each course. No substitutions on this menu

**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 Balsamic reduction

**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

**Minestrone Soup**

**Third Course**

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

**Baked Haddock** – Haddock topped with a thin layer of breadcrumbs, baked with white wine and lemon, served with rice pilaf and mixed vegetables

**Penne Bolognese** – Homemade Bolognese sauce and penne pasta

**Risotto Primavera** – Vegetable risotto

**Add one Dessert \$8**

Ask for the dessert of the Day

**House Red & White wines \$25.21 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.