

DATE NIGHT
4-COURSE PRIX FIXE WITH
A BOTTLE OF WINE

THURSDAY, MARCH 14, 2019



Appetizer

Choice of One:

Quinto Tower

Grilled Portobello Mushroom, fresh mozzarella and sliced tomatoes on a bed of baby greens drizzled with balsamic vinaigrette

Spinach & Artichoke Dip

Creamy Spinach And Artichoke Hearts Blended For Perfect Dipping
Served With Chips, Celery & Carrot Sticks

Fried Calamari

Lightly Floured Rings Served With Hot or Sweet Homemade Marinara Sauce

Entrée

Choice of Two:

½ Roasted Chicken

Served with roasted potatoes and sautéed mixed vegetables

14oz Rib Eye

With sautéed broccoli and baked potato

Napollese Pork Loin

Stuffed with prosciutto, spinach, fresh mozzarella and roasted peppers in a Demi Glaze sauce served over garlic mashed potatoes

Grilled Salmon

With sautéed broccoli rabe diced plum tomatoes and saffron seasoned rice

Penne Vodka

Rigatoni with Peas, Prosciutto & Parmesan Cheese In A Creamy Pink Sauce

Dessert

N.Y. Cheese Cake with Strawberries

Wine by the Bottle

Choice of:

House White or Red

\$5 Martini Thursdays!

4:00 PM TO CLOSE



RESERVATIONS SUGGESTED

BUT NOT REQUIRED

CALL (973) 667-1755