

Waterfalls Week Night Complete Dinner Menu

Tuesday – Thursday starting at 3pm

Available for up to 20 Guests

Menu Option 1 - \$19.95

Antipasto – Choice of 1

Fried Zucchini – Soup of the Day – House Salad – Mini Riceballs

Entrees – Choice of One

Chicken Parmigiana or Eggplant Parmigiana - Mozzarella & tomato sauce

Chicken Inferno – Sautéed with garlic, butter, hot cherry peppers & sherry wine

Chicken Modo – baked chicken topped with seasoned breadcrumbs, garlic & tomato

Chicken alla Vodka – egg battered chicken breasts with fresh mozzarella & vodka sauce

Chicken & Broccoli – served with sliced shrimp, bacon & garlic butter sauce

Chicken Marsala – Imported Prosciutto & mushrooms with marsala wine sauce

Chicken Antonio – Breaded & baked cutlet topped with sliced eggplant, spinach & mozzarella in a sherry & butter sauce

Menu Option 2 - \$21.95

Veal Pizzaiola – sautéed pulp tomato sauce with basil & mushrooms

Veal Piccata – Lemon, sherry, capers & basil sauté

Veal Marechiara – breaded veal cutlet topped w/ mozzarella in a sherry pulp tomato sauce

Veal Pancetta – Bacon, onions, peas, egg & heavy cream sauce

Veal Salimbocco – topped with Imported Prosciutto & mozzarella with sherry wine sauce

Veal & Ravioli – breaded veal topped with cheese Ravioli in a marsala sauce with mozzarella, Prosciutto & mushrooms

All entrees are served with vegetable & potato of the day

To add Pasta in the same sauce to any entrée is a \$3.00 Supplement charge!!!

Dessert of the Day, Coffee & tea Included

Menu Option 3 - Chef Specialties \$28.95

Antipasto - choice of One

Baked Clams - Zuppa Mussels - Soup of the Day - Mozzarella Carrozza - Caesar Salad -
Stuffed Mushrooms w/ sausage - Mini Riceballs

Entrees - Choice of One

Beef Spidini - Beef Tenderloin stuffed with seasoned breadcrumbs & grated Pecorino served over creamy Italian Risotto & topped with a Port wine & mushroom sauce

Stuffed Porkchop - Centercut Porkchop stuffed with seasoned sausage meat & fresh mozzarella topped with a roasted pepper & mushroom sauce served over deep fried onion cascade

N.Y. Shell Steak - flame grilled Shell Steak topped with a blackened Jack Daniels sauce

Tilapia Oreganata - broiled tilapia filet topped with seasoned breadcrumbs

Salmon Apricot - broiled Salmon filet topped with a sweet Apricot Duck sauce saute over deep fried onion cascade

Shrimp Amaretto - grilled shrimp over creamy Italian Risotto served with a sweet Amaretto sauce with asparagus & roasted peppers

Stuffed Shrimp - Shrimp stuffed with seasoned crabmeat topped with a lemon, garlic & butter sauce

Scallopini di Mare - broiled sea scallops topped with seasoned breadcrumbs & extra virgin olive oil

All entrees are served with vegetable & potato of the day

To add Pasta in the same sauce to any entrée is a \$3.00 Supplement charge!!!

Dessert of the Day, Coffee & Tea Included

