

# VENUTO RESTAURANT WEEK 2022

## Course 1

### Spinach Salad

Spinach leaves tossed in warm cherry-pancetta vinaigrette with red beets, candied walnuts, topped with gorgonzola cheese

### Caesar Salad

Fresh romaine tossed in our homemade Caesar dressing. Topped with tapenade encrusted toast point and romano cheese

## Course 2

### Carne Lasagna

Thin pasta sheets layered with sausage, meatballs, ricotta, mozzarella, and romano cheeses. Topped with meat sauce

### Eggplant Parmigiano

Breaded and pan fried then baked over Marinara with mozzarella and romano cheeses. Served with a side of spaghetti marinara

### Salmon

Encrusted with oreganata and seared with pesto oil. Served with sautéed broccolini over a bed of linguine aglio e olio

### Chicken Piccata

Chicken medallions lightly dusted in flour and sautéed with caper, white wine, and lemon butter. Served with sautéed spinach and spaghetti

## Course 3

Red Velvet Tiramisu

Chocolate Cannoli Pie

Limoncello Cake