

DUFFINETTI'S RESTAURANT AND COCKTAIL LOUNGE

RESTAURANT WEEK

EVENT MENU

FOUR COURSES AT \$30

WITH CHOICE OF AN APPETIZER, FOLLOWED BY THE CHOICE
OF SOUP OR SALAD, AN ENTRÉE, AND DESSERT
(TAX, GRATUITY, AND BEVERAGE NOT INCLUDED)



FIRST COURSE – APPETIZER

FRIED MOZZARELLA TRIANGLES – FRESHLY MADE AND COATED WITH HOMEMADE BREADING SERVED WITH OUR MARINARA SAUCE

MUSSELS MARINARA – (12) MUSSELS SAUTÉED IN FRESH GARLIC, OLIVE OIL, FRESH BASIL, AND WINE IN A LIGHT MARINARA SAUCE

SECOND COURSE – SOUP OR SALAD

PASTA FAGIOLI – OUR HEARTY ITALIAN FAVORITE, PASSED ON THROUGH MANY GENERATIONS. THIS IS OUR SIGNATURE SOUP

HOUSE SALAD – PREPARED WITH BLACK OLIVES, CHICKPEAS, TOMATOES, CROUTONS, COATED IN OUR SIGNATURE BALSAMIC DRESSING

THIRD COURSE – ENTREES

MUSHROOM RAVIOLI – DRIZZLED WITH SHERRY-MUSHROOM REDUCTION SAUCE AND TOPPED WITH RICOTTA, AND A WONDERFUL MIXTURE OF FRESH HERBS.

GRILLED SALMON – FRESH SALMON GRILLED AND SERVED IN A WHITE WINE, LEMON, AND BUTTER SAUCE WITH SAUTÉED SPINACH AND OUR ROASTED SUMMER VEGETABLES.

DUFFINETTI'S FAMOUS LASAGNA (A MEAL FIT FOR A KING) – OUR FAMOUS HOMEMADE LASAGNA TOPPED WITH MARINARA SAUCE, PASTA LAYERS WITH RICOTTA, MOZZARELLA, AND OUR SPECIAL MEAT BLEND.

CHICKEN ALA NINA – CHICKEN BREAST STUFFED WITH FRESH BASIL, FRESH MOZZARELLA AND ROASTED RED PEPPERS SERVED WITH SAUTÉED GREENS AND SUMMER ROASTED VEGETABLES.

CHICKEN PARMIGIANA – FRESH BREADED CHICKEN BREAST DEEP FRIED TO A GOLDEN BROWN THEN TOPPED WITH MOZZARELLA CHEESE AND OUR MARINARA SAUCE SERVED WITH LINGUINI.

BROILED TILAPIA ITALIANO – FRESH TOMATOES AND SPINACH, WHITE WINE, MOZZARELLA CHEESE, AND OUR FRESH SEASONED BREADCRUMBS SERVED WITH ROASTED SUMMER VEGETABLES.

FOURTH COURSE – DESSERT

TRISHA'S HOMEMADE CINNAMON RAISIN RICE PUDDING

OR

CHOCOLATE MOUSSE TOPPED WITH WHIPPED CREAM AND CHOCOLATE CHIPS

