

# CENA ANTIPASTO (Dinner Entrée)

## ENTRÉES

### **Lasagna Di Giorno**

It is a 6 layer, 10 meat lasagna that includes variations of chicken, beef and pork layered with ricotta cheese mix and topped off with our spicy arrabiata sauce. This Lasagna is absolutely amazing! \$17. We suggest .. a Primitivo or a Red Zinfandel.

### **Chicken Pistachio Lasagna**

Chicken, Pistachio and Asparagus layered with a pesto and ricotta cheese mix and topped with delicious our house made Alfredo sauce. \$15. We suggest .. a White Blend.

### **Eggplant Parmesan**

Thick sliced eggplant sliced and baked with marinara, mozzarella and parmesan cheese over a bed of penne pasta and primavera vegetables. \$14. We suggest .. a Red Blend.

### **Cheese Manicotti**

Ricotta and Mozzarella cheese wrapped in pasta topped with marinara and another layer of mozzarella and baked to perfection. \$11. Add chicken, meatballs or sausage for \$3. We suggest .. Sauvignon blanc or Unoaked Chardonnay.

### **Chicken Parmesan**

Breaded chicken breast covered with marinara, mozzarella and parmesan cheese. Served with roasted vegetables & penne pasta with olive oil. \$13. We suggest ..a Chianti Classico.

### **Chicken Fettuccini Alfredo**

Fettuccini noodles topped with our delicious alfredo sauce and seasoned chicken served with roasted vegetables. \$14. We suggest .. a Chardonnay.

### **Macaroni and Cheese Entrée**

Our delicious blend of cheeses baked just perfect. \$10 Add chicken, sausage or meatballs \$4. Add Crab \$6. We suggest .. a Sauvignon Blanc.

### **Chicken Picatta**

Tender roasted chicken breast with a lemon caper sauce spread over a bed of risotto with side of roasted vegetables. \$15. We suggest .. a White Blend.

## RAVIOLI

### **Butternut Squash Ravioli**

Served with clove brown butter sauce. \$11. We suggest .. Lacrima or Cabernet Franc.

### **Meat Ravioli**

Perfectly seasoned beef in a pasta pillow with our spicy chunky tomato arrabiata sauce. \$12. We suggest .. Medium bodied Red Blend.

### **Tre Formaggio Ravioli**

A splendid mixture of ricotta, parmesan and Romano cheese topped our marinara sauce. \$11

### **Gnocchi**

A twist on traditional potato dumplings. Made here with fresh ricotta & parmesan cheese & spinach and topped with our tasty prosciutto infused vodka sauce. \$11. We suggest .. a Chardonnay.