

# Restaurant Week 2017

June 24 - June 30

\$28 Individual

Choose:

- (1) Appetizer, (1) Entree, (1) Dessert  
(1) Glass of Wine or Bottled Beer

\$50 Two People

Choose:

- (1) Appetizer, (2) Entrees, (2) Desserts  
(2) Glasses of Wine or Bottled Beers

## ANTIPASTI

### **Fried Calamari**

Lightly breaded then quickly flash fried and served with our tomato sauce for dipping

### **Capresa**

Slices of fresh mozzarella and tomato topped with fresh basil and garlic then drizzled with extra virgin olive oil

### **Pasta Fagioli**

Nonna Soriano's famous soup with cannellini beans, pepperoni, and ditalini pasta, drizzled with extra virgin olive oil

## ENTRATA

Served with a side tossed or caesar\* salad and fresh baked bread  
Substitute spinach arugula salad for \$1.95 or Greek salad for \$2.95  
Gluten-free available on request except lasagna, gluten-free pasta add \$1.49

### **Salmon with Balsamic Glaze**

Our fresh cut salmon fillet grilled with our balsamic glaze and served on top of sauteed spinach and arugula with a side of garlic olive oil angel hair pasta

### **Ribeye Rotolo**

Ribeye steak pounded thin and seared then rolled with crumbled chorizo, sauteed mushrooms and onions, and fresh spinach, sprinkled with feta cheese and served with a side of garlic olive oil angel hair pasta

### **Josephina**

Vodka sauce with shrimp, sausage, bacon, mushrooms and onions served over your choice of pasta

### **Francesca's Lasagna**

Layers of ground beef, sausage, ricotta, mozzarella and our tomato sauce

### **Pollo Romano**

Chicken breast pounded thin and breaded with Romano cheese and our house made seasoned bread crumbs then pan fried and topped with our fresh plum tomato rosato sauce. Served with angel hair pasta and garlic sauteed spinach and arugula

### **Verdura**

Grilled eggplant, artichokes, roasted red peppers and sun-dried tomatoes in our garlic olive oil sauce served over your choice of pasta

### **Veal Marsala**

A tender veal cutlet pounded thin, sauteed in mushroom marsala sauce, and served with your choice of pasta

### **Cannellini Bake**

Cannellini and black beans sauteed in olive oil and garlic with yellow squash, zucchini, bell peppers, sweet onions, green peas, and pomodorini then topped with feta cheese and baked with their natural juices

## **Chef's Specials**

Substitute any entree from our current Chef's Specials section in our regular menu  
Chef Specials are an additional \$8 per entree

## DOLCE

### **Cannoli**

One of our large homemade chocolate chip cannolis

### **Strawberry Balsamic Ice Cream**

Scoops of strawberry vanilla ice cream with thin ribbons of sweet balsamic and drizzled with our balsamic glaze

Substitute our **Tiramisu, Chocolate Torte, Limoncello Mascarpone Cake, or NY Style Cheesecake** from our regular dessert menu for an additional \$2.75 per dessert

# Avellinos



\* Virginia Department of Health required disclosure: Items marked with an (\*) asterisk may be cooked to order or contain raw items. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.