

Reggiano's Restaurant Week

DINNER MENU

\$49 w/ Complimentary Glass of House Wine

FIRST COURSE

Grilled Zucchini

GRILLED ZUCCHINI WRAPPED AROUND FRESH MOZZARELLA TOPPED WITH ROASTED RED PEPPERS, BASIL & A BALSAMIC GLAZE

Pollo Cordon Bleu

CHICKEN BREAST POUNDED THIN AND STUFFED WITH HAM AND SWISS CHEESE ROLLED AND BREADED. SERVED WITH A GORGONZOLA CREAM SAUCE

Stuffed Mushrooms

MUSHROOMS STUFFED WITH SPINACH, BREADCRUMBS, SWEET AND SPICY ITALIAN SAUSAGE, MOZZARELLA CHEESE. SERVED IN A ROSEMARY GORGONZOLA CREAM SAUCE

Calamari Picante

SQUID RINGS SAUTÉED WITH HOT CHERRY PEPPERS, SWEET AND SPICY ITALIAN SAUSAGE, GARLIC, WHITE WINE IN A LIGHT MARINARA SAUCE

Italian Onion Soup

A RICH, SAVORY BROTH WITH CARAMELIZED ONIONS, TOPPED WITH MELTED PROVOLONE & CROSTINI

Wedge Salad

COLD WEDGE OF ICEBERG LETTUCE, TOMATOES, APPLEWOOD SMOKED BACON WITH CHUNKY BLUE CHEESE DRESSING

Beet Salad

ARUGULA MIXED IN A LEMON VINAIGRETTE WITH GOAT CHEESE, AND RED BEETS

MAIN COURSE

Lasagna

LAYERS OF PASTA WITH GROUND VEAL, BEEF, PORK, OUR HOMEMADE TOMATO SAUCE, RICOTTA, AND MOZZARELLA CHEESE

Orecchiette Pugliese

ORECCHIETTE PASTA SAUTÉED WITH GARLIC, OLIVE OIL, SWEET AND SPICY ITALIAN SAUSAGE, BROCCOLI RABE, CANNELLINI BEANS AND TOMATOES

Beef Ravioli

JUMBO RAVIOLI FILLED WITH BRAISED BEEF AND CHEESE SAUTÉED WITH NEW YORK STEAK TIPS AND MUSHROOMS IN A PORT WINE SAUCE

Lobster & Crab Ravioli

RAVIOLI FILLED WITH RICOTTA CHEESE, LOBSTER & CRAB MEAT SERVED IN A VODKA SAUCE

Pappardelle alla Bisque

PAPPARDELLE PASTA SAUTÉED WITH GREEN PEAS, ASPARAGUS, AND JUMBO SHRIMP IN A LOBSTER BISQUE SAUCE

Fettuccine Primavera

FETTUCCHINE PASTA SAUTÉED WITH MIX GARDEN VEGETABLES IN A GARLIC WHITE WINE SAUCE

Tortellini Carbonara

CHEESE TORTELLINI SAUTÉED WITH SHALLOTS, BACON & GREEN PEAS IN A CREAM SAUCE

Spinach Fettuccine

SPINACH FETTUCCHINE SAUTÉED WITH GARLIC OLIVE OIL, GRAPE TOMATOES, ASPARAGUS & CHICKEN TOPPED WITH FRESH MOZZARELLA

Orange Fettuccine

ORANGE-FLAVORED FETTUCCHINE PASTA SAUTÉED WITH SHRIMP AND ARTICHOKEs IN A LEMON GARLIC WHITE WINE SAUCE

Pollo Francese

CHICKEN BREAST LIGHTLY DIPPED IN EGG BATTER SAUTÉED IN A LEMON GARLIC WHITE WINE SAUCE, SERVED WITH MIXED VEGETABLES

Salmon Pomodoro

FILET OF SALMON SAUTÉED WITH GARLIC, WHITE WINE, FRESH TOMATOES AND BASIL, SERVED WITH SAFFRON RISOTTO

Lamb Osso Buco

BRAISED LAMB SHANK, SLOW-COOKED IN RED WINE SERVED OVER VEGETABLES RISOTTO

Pollo Scarpariello

CHICKEN BREAST SAUTÉED WITH SWEET AND SPICY ITALIAN SAUSAGE, CHERRY PEPPERS, ONIONS, MUSHROOMS, ROASTED POTATOES AND GARLIC MADEIRA WINE SAUCE, SERVED WITH MIXED VEGETABLES

Pork Chop Milanese

BREADED PORK CHOP POUNDED THIN TOPPED WITH AN ARUGULA SALAD TOSSED IN A LEMON VINAIGRETTE WITH TOMATOES & FRESH MOZZARELLA

DESSERT

Cannoli

TRADITIONAL ITALIAN TUBULAR SHELL FILLED WITH SWEETENED RICOTTA CHEESE & CHOCOLATE CHIPS

Crème brûlée

HOMEMADE WITH A RICH CUSTARD BASE TOPPED WITH CARAMELIZED SUGAR

Sorbet

MANGO FLAVORED SORBET