

Restaurant week dinner is \$ 37

Appetizers (choose one)

Fried Calamari

Mozzarella Bella

Two pieces of homemade fried mozzarella topped with garlic, white wine, marinara sauce, fresh basil, and parmesan cheese

Soup Di Mussels

Sautéed mussels in a garlic, white wine, and marinara sauce, with fresh basil

Entrée

Seafood Combination

Choice of pasta sautéed with calamari, scallops, clams, mussels, shrimp, fresh basil, olive oil, in light white wine, or marinara sauce

Chicken Parmigiana

Lightly breaded and fried, baked with homemade tomato sauce and mozzarella cheese

Ravioli Florentine

Spinach and cheese-filled ravioli sautéed with mushrooms, onions, and sun-dried tomatoes in a pesto cream sauce

Pasta Bolognese

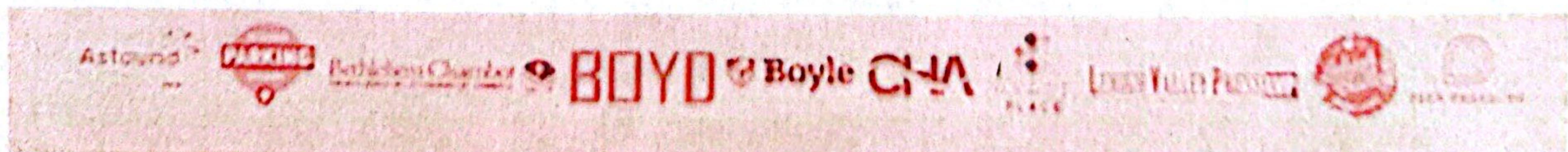
Ground beef, tomato sauce, and a touch of heavy cream over linguine

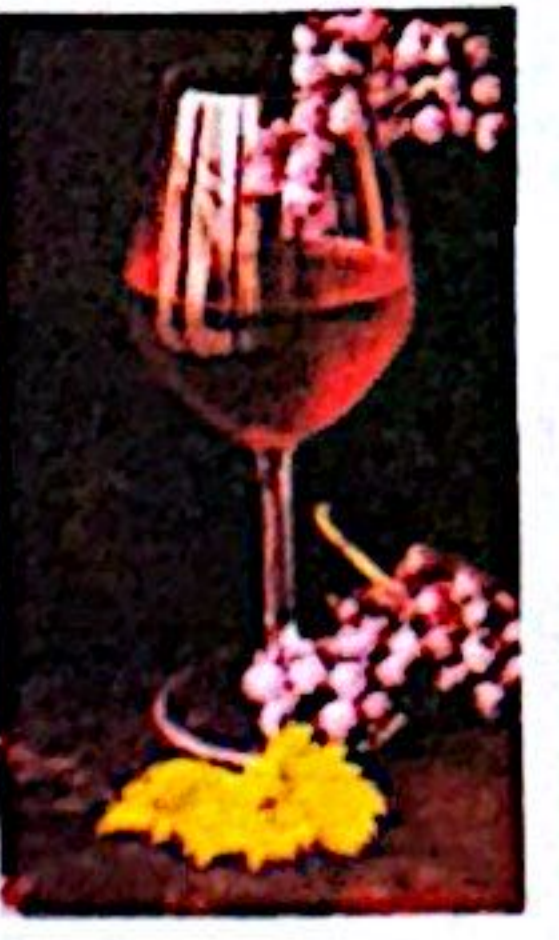
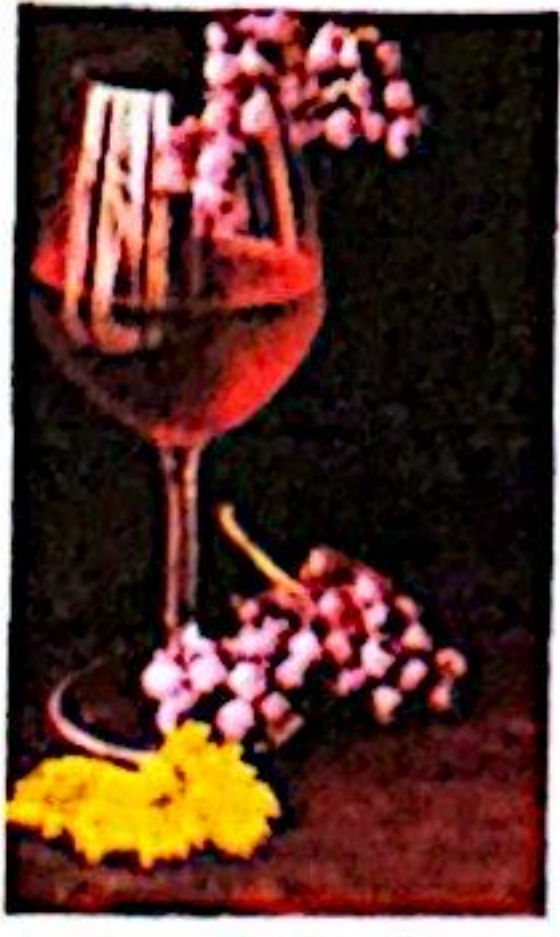
Desserts

Tiramisu or Cheesecake

Thank you for choosing us

Thank you to our Restaurant Week Sponsors





Mama Nina's Foccacheria

Restaurant Week Lunch \$24

Appetizers (choose one)

Fried Calamari

Fried calamari served with homemade tomato sauce

Mozzarella Bella

One piece of homemade fried mozzarella topped with garlic, white wine, marinara sauce, fresh basil, and parmesan cheese

Caesar Salad

Romaine lettuce, croutons, Parmigiano cheese, Caesar dressing, with/without anchovies

Entrée

Chicken Parmesan

Lightly breaded chicken, baked with mozzarella cheese, fresh tomato sauce, fresh basil, and parmesan cheese

Penne Alla Vodka

Diced tomatoes, onions, and basil, in a pink vodka cream sauce over penne pasta

Vegetable Primavera

House vegetables, sautéed in your choice of pink cream sauce or garlic white wine sauce, served over linguine

Pasta Bolognese

Ground beef, tomato sauce, and a touch of heavy cream over linguine

Desserts

Mini Cannoli

Enjoy one glass of our complimentary house wine upon request, and garlic bread with all orders

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