

New Haven Restaurant Week Dinner Menu

First Course

Please Choose One

MEATBALLS WITH SALAD

Chef Gennaro's famous meatballs topped with "Sunday Gravy" served around a bed of iceberg lettuce dressed with lemon and extra virgin olive oil

CAESAR SALAD

Classic Caesar with romaine, slivered parmigiana and croutons in our own Caesar dressing

FRIED CALAMARI

Crispy calamari with a spicy pomodoro sauce

EGGPLANT ROLLATINI

Eggplant rolled with mozzarella & ricotta cheeses finished with pomodoro sauce

SHRIMP COCKTAIL

"The Classic", two jumbo shrimp served chilled with cocktail sauce

STUFFED MUSHROOMS

Mushroom caps filled with a traditional sausage stuffing

OYSTERS ROCKAFELLER

Oysters on the half shell, topped with spinach, shallots and Pernod topped with a béchamel sauce

FRIED MOZZARELLA

Breaded mozzarella gently fried, topped with a light pomodoro sauce

FRESH MOZZARELLA AND TOMATO

Fresh mozzarella, tomato and roasted red peppers dressed with basil & extra virgin olive oil

MUSSELS FRA DIAVOLO

Prince Edward Island mussels pan sautéed with spicy pomodoro sauce

Second Course

Please Choose One

CHICKEN CLAUDIO

Boneless chicken breast, egg battered, topped with Parma prosciutto and Swiss cheese over a bed of sautéed spinach

SICILIAN PORK CHOP

Grilled pork chop, topped with sweet and hot peppers and fried potatoes

CHICKEN PARMIGIANA

Chicken cutlet topped with pomodoro sauce and mozzarella over linguine pasta

FILET COGNAC

Chef Gennaro's signature dish... Grilled Angus beef tenderloin topped with portabella mushroom and fresh picked lobster meat, finished with gorgonzola cream sauce

ATLANTIC SALMON

Blackened salmon over a bed of lentils, finished with cherry tomatoes, in a white wine Dijon sauce

PENNE NORCINA

Quill shaped pasta with fresh sausage and basil finished with a delicate cream sauce

PORK CHOP MILANESE

Breaded Center-Cut Pork Chop topped with Arugula, Fresh Mozzarella & Tomato Chutney

BEGGARS PURSES

Little pasta purses stuffed with pears, parmigiana and ricotta, finished in a brown butter sage sauce

RACK OF LAMB

New Zealand rack of lamb with portabella mushrooms, sautéed spinach and garlic mashed potatoes finished with a port wine reduction

RIGATONI VODKA

Rigatoni pasta tossed with Greygoose vodka cream sauce

SHRIMP FRA DIAVOLO

Jumbo shrimp sautéed with extra virgin olive oil, garlic, hot red pepper flakes & pomodoro, over linguine pasta

Third Course

Please Choose One

GOODFELLAS CUPCAKE TIRAMISU NY CHEESECAKE BISCOTTI
RED VELVET CHEESECAKE GELATO SORBET GOODFELLAS CANNOLI