

# Restaurant Week

\$45 Price fixed Menu\*

## Appetizers

**Eggplant Meatballs** Ground eggplant, Parmesan cheese, panko-crusted, served in marinara with whipped ricotta.

**Classic Blend Meatballs** Meatballs served in marinara with whipped ricotta

**Clams Casino** Little Neck clams with shrimp and bacon in lemon butter sauce, topped with Sicilian bread crumbs ricotta.

**Mussels Tuscany** Mussels in gorgonzola cream with pancetta and white wine sauce

**Colli Bites** Crisp cauliflower bites battered and flash-fried, tossed in sweet Thai chili, topped with sesame seeds.

**Antonia's Simply Caesar** Romaine lettuce, shaved Parmesan cheese, topped with homemade croutons.

## Entrees

**Cauliflower Steak Jeannine** Thick-cut oven-roasted cauliflower, topped with grilled shrimp, sautéed spinach, fresh mozzarella, and cherry tomatoes in a garlic & oil broth, with a balsamic drizzle

**Eggplant Siciliano** Oven-roasted eggplant tossed with mezze rigatoni, caramelized onions, and marinara, with shaved ricotta salata & cheese

**Lenox Chicken Milanese** Panko-parmesan crusted chicken cutlet topped with arugula, cherry tomatoes, red onions, and shaved Parmesan cheese, with a balsamic glaze

**Chicken Parmigiana** Panko-parmesan crusted chicken cutlet with baked mozzarella served over spaghetti in our homemade marinara

**Italian Meatloaf** Made with pork, veal, and beef, baked with tomato sauce and bacon, served on garlic mashed potatoes with mushroom marsala sauce

**Pecan-Crusted Sole** Roasted over mesclun greens with an orange ginger glaze

**Pork Rapini** Crispy pan-seared pork medallions with broccoli rabe, cherry peppers, mozzarella served with crispy thin-cut potatoes in a light olive oil

**Penne Alla Vodka** Topped with shaved Parmesan cheese

## Dessert

Ice cream or Cannoli with Coffee

\*Per Person – No Splitting – No Substitutions