

Armando's

CUCINA ITALIANA

Spring 2019 Restaurant Week Dinner Menu

\$29.95 Per Person

Choice of one item per course...

Primo

Insalata Della Casa Mixed Greens, tomatoes, pears, and shaved parmesan, served with homemade Italian vinaigrette.

Insalata Di Cesare Romaine, anchovies, croutons, and parmesan cheese tossed with caesar dressing.

Bruschetta Toasted Italian bread topped with tomatoes, onions, garlic and basil. All marinated with extra virgin olive oil, salt and pepper.

Main Course

Pollo Marsala Boneless chicken breast sautéed with mushrooms, finished with marsala wine reduction sauce, served with parmesan mashed potatoes.

Salmone Sorrentino Salmon filet, capers, olives, and oven roasted tomatoes, finished in a white wine butter sauce served over sautéed spinach.

Vitello Piccata Veal scallopini and capers, finished with a lemon white wine butter sauce served over sautéed spinach.

Tortelloni Di Zucca Pasta stuffed with pumpkin, finished in a brown sage butter sauce, topped with amaretto cookies.

Traditional Italian Dessert

Tiramisu

Cannoli with chocolate chips

We appreciate your understanding that substitutions are not permitted. Please discuss any allergies with your server.

