

WILDWOODS RESTAURANT week



First Course Choice Of:

Soup: Seafood Chowder

Arugula Salad: arugula with sharp pecorino Romano cheese, toasted pine nuts in lemon and extra virgin olive oil

Caesar Salad: romaine lettuce served with croutons in Caesar dressing

Second Course Choice Of:

Pasta misto: gnocchi in gorgonzola sauce, cheese ravioli in pink cognac sauce and penne with spicy arrabiata sauce

Third Course Choice Of:

Spaghetti Primavera: spaghetti sauteed with extra virgin olive oil, garlic, fresh vegetables in white wine or tomato sauce

Pollo alla Parmigiana: lightly breaded chicken breast baked with fresh marinara sauce and mozzarella cheese

Pollo Fantasia: chicken breast sauteed with asparagus and cherry tomatoes topped with mozzarella cheese in a white wine lemon sauce

Veal alla Sabbia D'oro: veal medallion topped with shrimp, sun dried tomatoes, artichokes and capers finished in white wine lemon sauce

Veal Saltimbocca: veal medallions topped with prosciutto, spinach and mozzarella cheese finished in Marsala demi-glaze sauce

Salmon: pan seared salmon in pesto sauce

Dessert Course Choice of:

Homemade tiramisu

Torta della nonna

cannoli