

# A Tour of Italy

## Starters

**Mussels Scampi** - *sautéed in Scampi sauce w/ tomatoes & served w/ toasted bread ~ \$9.50*

**Baked Penne** - *tossed in cheeses, sausages & homemade marinara sauce, baked in oven ~ \$7*

**Side of Meatballs** ~ *Large beef & herb meatballs in marinara ~ \$8.75*

**Cup of Minestrone Soup** ~ *Homemade & traditionally prepared ~ \$4.75*

## Entrees

**Bolognese** - *pappardelle noodles, slow cooked meat sauce, and Parmesan ~ \$17.5*

**Pollo Rosa** - *sautéed chicken, mozzarella cheese, prosciutto, mushrooms, linguini, lemon basil sauce ~ \$16*

**Eggplant Lasagna** - *layered w/ cheeses & homemade Marinara sauce w/ side of pasta ~ \$13.5*

**Tuscan Chicken** - *grilled chicken, orecchiette pasta, sundried tomato, roasted pine nuts, spinach, cream sauce ~ \$16*

**Baked Manicotti** - *in a ricotta mix, served w/ garlic bread ~ \$13.5*

**Italian Trio** - *eggplant rollatini, sausage cacciatore and fettuccine Alfredo ~ \$16*

## Special Italian Wines

**Barone Ricasoli Toscana \$8.5**

*Ruby red, intense, delicate aromas of red berries & small red fruit*

**Castello di Gabbiano Chianti Classico Riserva \$9**

*Aromas of violets & red berries. Deep ruby red, full bodied*

**Di Lenardo Pinot Grigio \$8**

*Array of varietal aromas of pear, banana, apricot and acacia flowers*

**Avissi Prosecco \$8.5**

*A delectably fresh sparkling wine made from 100% Prosecco*

## Special Italian Cocktails

**Aperol Spritz \$8.5**

*Popular Italian aperitif with orange flavor, prosecco, soda*

**Negroni \$9**

*Hendrick's gin, Campari, and sweet vermouth*

*Wine & Dine Menu*  
*Thank You from*  
*The Common Market*

*2 Dinners & Bottle of  
Wine for \$39.99*



*Entrees*

**Schrod Casino**

Baked schrod topped with garlic butter, homemade crumbs and smoked applewood bacon.

**Salmon Teriyaki**

Grilled salmon topped with a pineapple salsa and teriyaki glaze

**Baked Seafood Sole**

Filet of sole stuffed with a seafood stuffing of scallops, shrimp & crabmeat finished with a lobster based Newburg sauce

**Grilled Pork Chop**

Center cut pork chop grilled and topped with an apple cider cream sauce

***Upgrade Menu... Wine & Dinner Even Better!***  
***Choose one of the items below for additional \$4 per person***

**Flat Iron Steak**

Grilled & topped with sautéed peppers & onions, served over a mushroom sauce

**Sautéed Shrimp**

Sautéed shrimp with white wine, garlic, diced tomato, Kalamata olives, Feta cheese, fresh basil & lemon tossed w/ penne pasta

All Entrees include your choice of two of the following:  
mixed green salad ~ potato of the day ~ vegetable of the day

*Not available for takeout*  
*Not available for parties of 14 or more*