

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 Marinara - 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/ a side pasta ~ \$13.5

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

Lobster Ravioli Limoncello - lobster filled raviolis sautéed with lobster meat & roasted tomatoes in a Limoncello cream sauce ~ \$23

Special Italian Wines

Barone Ricasoli Toscana \$8.5

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

Di Lenardo Pinot Grigio \$8

Array of varietal aromas of pear, banana, apricot & acacia flowers

Castello di Gabbiano Chianti Classico Riserva \$9

Aromas of violets & red berries, deep ruby red, full bodied

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 a la Greque

Baked schrod topped w/ a mixture of diced tomato, basil, oregano, garlic, lemon, white wine, feta cheese and Kalamata black olives

Citrus Salmon

Grilled salmon topped with honey pepper citrus sauce, mandarin oranges & diced scallions

BBQ Boneless Pork Chop

Marinated pork chop grilled and finished with BBQ sauce, caramelized onions & roasted red peppers, finished with a mixture of mozzarella & asiago cheeses.

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

Chicken Scampi

Sautéed chicken tenderloins in white wine, lemon, garlic butter, diced tomatoes, basil & scallions, tossed in a penne pasta

Upgrade Menu Item.....Wine & Dinner Even Better!

Choose item below for additional \$4 per person

Margarita Shrimp

Shrimp dipped in egg batter and sautéed with brandy, finished in a casserole with mozzarella cheese

*Includes 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