



November 29th to December 12th, 2018 \$36 plus tax and gratuity

First Course

Lasagnette

Crispy lasagna sheets with eggplant, tomato and mozzarella, drizzled in pesto.

Involtino

Eggplant rolled and stuffed with ricotta, baked in marinara and mozzarella.

Fragaia

Crispy assortment of calamari, peppers and zucchini.

Second Course

Trio Nonna Vanna

Lasagna, cannelloni and manicotti, all in one dish!

Pollo Pazzo

Chicken sautéed in artichoke hearts, sun-dried tomatoes, olives, EVOO and garlic.

Cavatelli del Pescatore

Homemade cavatelli sautéed with shrimp in a fresh tomato sauce.

Dessert

Homemade Tiramisu or Homemade Nutelbrulee

\$1 from every Restaurant Week meal benefits the Sizzle SWFL FGCU Food & Beverage Scholarship

