

# Atlantic City Restaurant Week

## Lunch

### Starters

#### Pasta & Fagioli

Homemade pasta & beans soup

#### Rice Ball

Roman style rice ball topped with a blush sauce  
(two rice balls served as an entrée)

#### Mussels

Sautéed in a white wine, lemon, garlic sauce or a white wine plum tomato broth

#### Caesar Salad

Crisp Romaine, Romano cheese, house made croutons, Caesar dressing

#### House Salad

Mixed greens, tomato, cucumbers, red onion, balsamic vinaigrette

### Primi

All dishes are lunch size portions  
Pair our homemade pasta with a sauce

#### Pasta

Spaghetti, Linguine, Papardelle,  
Fettuccine, Rigatoni and Fusilli

#### Sauce

Marinara, Garlic and Oil,  
Bolognese, Boscaiola, Vodka

### Secondi

#### Sausage and Peppers

Sautéed sausage, peppers and onions served on a Rando's roll

#### Meatball

Our home made meatball with or without mozzarella served on a Rando's roll

#### Chicken Parmigiana

Breaded chicken breast topped with marinara and mozzarella cheese

#### Eggplant Parmigiana

Fried sliced egg battered eggplant layered with marinara and mozzarella baked to perfection

#### Tilapia Francese

Egg battered Tilapia sautéed in a caper white wine butter sauce

### Thin Crust Neapolitan style Pizza

#### Margherita

Plum tomato sauce, fresh house made mozzarella, basil

#### Prosciutto

Fresh mozzarella, sliced tomato, prosciutto, arugula, olive oil, Rosemarie and spices

#### Bianca

Mozzarella, dollops of ricotta, spinach, diced tomatoes

#### Primavera

Mozzarella, eggplant, spinach, peppers, mushrooms served red or white

#### Sausage & Broccoli Rabe

Mozzarella, Italian sausage and broccoli rabe served red or white

### Classic Pizza

Red or white with one of the following toppings

Pepperoni · Sausage · Mushrooms · Onions · Anchovies · Hot or Sweet Peppers

Sides and Beverages Available at Additional Cost

Soda, Coffee, Espresso 2 · Cappuccino · 3