

# Consiglio's

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## Restaurant Week Menu

Sunday November 6 – Friday November 11 2011

Lunch Sunday 1pm – 3pm and Monday-Friday starting at 11:30 \$16.38

Dinner Sunday starting at 3:00 and Monday-Friday starting at 4:30 \$29.00

### Appetizer Choices

#### Stuffed Mushrooms

*A wonderful combination of sausage, roasted red peppers, spinach and mozzarella cheese,  
Drizzled with a delicate garlic lemon butter sauce*

#### Caesar Salad

*Fresh crispy romaine tossed with homemade croutons and parmesan*

#### Fried Calamari

*A Consiglio's specialty, tossed with an array of Italian herbs with a side of marinara sauce*

### Entrée Choices

#### Homemade Cavatelli and Braciola

*A traditional favorite for 73 years!*

*Hand rolled pasta and thinly sliced beef, rolled with parmesan, garlic basil and other spices,  
simmered in tomato sauce*

#### Chicken Amalfi

*Tender boneless chicken breast sautéed with sundried tomatoes and artichoke hearts,  
finished in a balsamic reduction sauce served over a bed of linguini*

#### Veal Marsala

*Tender veal medallions sautéed with mushrooms finished in a Marsala wine sauce*

#### Homemade Lobster Ravioli with Shrimp

*Delicious ravioli filled with fresh lobster meat and ricotta, served with jumbo shrimp and tossed in a light plum  
tomato vodka cream sauce*

**Choose one of our outrageous homemade desserts!**

**Godiva Tiramisu**

**Chocolate Mousse Cake**