

# CECELIA'S TUESDAY PRE FIXE DINNER

**2-COURSE DINNER INCLUDES A GLASS OF OUR 'FEATURE' WINE (BELOW)**

**\*\$20.00 per guest (excludes tax & grat.)**

## FIRST

### SOUP OF THE DAY

#### BABY GREENS

Maytag Bleu crumbles, grape tomato, spiced pecans, white balsamic vinaigrette

#### HEARTS OF ROMAINE

Grilled romaine heart, 'classic' Caesar dressing, shaved Parmigiano-Reggiano

#### STUFFED BANANA PEPPERS

(2), with our 'signature' cheese stuffing, crostini & Italian vinaigrette

#### CALAMARI

Crispy & tender, lemon-herb aioli & sweet chili sauce dippings

#### FRIED RAVIOLI

Cheese filled, sprinkled parmesan cheese, tomato sauce dipping

## SECOND

### HOUSE SPECIALTIES

#### MARSALA

Floured chicken cutlet sautéed with crimini mushrooms in our 'signature' marsala wine sauce

#### PARMESAN

Breaded chicken cutlet with melted mozzarella in our 'signature' tomato sauce over mini penne; eggplant or chicken

#### ALSACE

Floured chicken cutlet sautéed with artichoke hearts & sweet red peppers in a sherry wine sauce

#### RAVIOLI

In our 'original' roasted red pepper cream sauce with sweet peas OR in our 'signature' tomato sauce

#### TASTE OF ITALY

Manicotti, eggplant parmesan & a breaded chicken cutlet in our 'signature' tomato sauce

#### MANICOTTI

(3) house-made crepes stuffed with seasoned ricotta cheese in our 'signature' tomato sauce

#### LINGUINI with WHITE CLAMS

Fresh-cut linguini in a 'classic' white clam sauce with spinach

#### MUSSELS MARINARA

Fresh Prince Edward Island mussels in a sweet tomato-basil sauce over fresh-cut linguini pasta

#### PASTA with BROCCOLI

Fresh-cut fettuccine & broccoli in a garlic, onions & olive oil broth

#### PASTA with MEATBALLS or SAUSAGE

Fresh-cut linguini, meatballs or sausage, 'signature' tomato sauce

#### FILET of SIRLOIN

8 oz., grilled, green peppercorn-pinot noir demi glace, goat cheese mashed potato & fresh vegetable

### WINE FEATURES

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#### PINOT GRIGIO, DANZANTE

Full-bodied, fresh & lively. Notes of crisp apple and pear. \* recommendation; experience with light seafood, chicken, light pasta, ravioli

#### MONTEPULCIANO D'ABRUZZO, SPINELLI

Medium ruby red color, warm, fruity dark berry. \* recommendation; ideal for spicy dishes, red sauce pastas, meat dishes.