

# CECELIA'S

## *Prix Fixe Menu*

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\$25 per guest (excludes tax & gratuity), every Tuesday

» 2 Course dinner includes a glass of our "featured" wine

### APPETIZER/ SALAD

#### APPETIZERS

##### SOUP

» Chef's daily preparation

##### CALAMARI

» Crispy & tender, pepperoncini & sweet marinara sauce

##### STUFFED BANANA PEPPER

» (1) with our signature cheese stuffing & Italian crostini

##### BRUSCHETTA

» Seasonal tomatoes, kalamata olive, fresh basil, olive oil, crostini & shaved parmesan

##### PIZZA MARGHERITA

» Sweet marinara, fresh mozzarella & basil

##### PIZZA ITALIANO

» Italian sausage, stuffed banana pepper rings, tomato sauce, mozzarella cheese

##### or SALAD

##### BABY GREENS

» Field greens, crumbled bleu, spiced pecans, white balsamic vinaigrette

##### CAESAR

» Romaine hearts, classic 'house' dressing, sprinkled Asiago, butter croutons, cracked pepper

##### ANTIPASTO

» Shredded Romaine, sopressata, imported prosciutto, provolone, cheddar, celery, onion, green olive, pepperoncini, garbanzo beans, italian vinaigrette

### ENTRÉE

#### MUSSELS MARINARA

» Steamed PEI mussels, sweet marinara sauce, capellini pasta

#### MANICOTTI

» Seasoned ricotta cheese rolled on our homemade pasta crepes over our sweet marinara sauce

#### BOLOGNESE

» Meat & vegetable ragu, shaved parmesan, mini rigatoni pasta

#### FETTUCCINE ALFREDO

» Fettuccine folded in a classic creamy parmesan sauce with chicken & broccoli

#### CHICKEN MILANESE

» Breaded chicken cutlet, baby arugula, fresh lemon vinaigrette, shaved Parmigiano- Reggiano, balsamic drizzle

#### CHICKEN MARSALA

» Floured cutlet sautéed with crimini mushrooms in our signature marsala wine sauce, whipped potatoes

#### CHICKEN BRUSCHETTA

» Floured cutlet sautéed with seasonal tomatoes, fresh basil & goat cheese in a lemon-white wine sauce, whipped potatoes

#### CHICKEN CECELIA

» Sautéed breaded cutlet, crimini mushrooms, layered with imported prosciutto & provolone in our signature marsala wine sauce, whipped potatoes

#### PARMESAN

» Breaded chicken cutlet or eggplant with melted mozzarella in our family tomato sauce over capellini pasta

#### VEAL PICATTA

» Provimi veal sautéed in a lemon-butter caper sauce with artichokes, whipped potatoes