

PAPPADELLA'S



SPECIALS FOR FRIDAY 25 SATURDAY 26 OF AUGUST 2017

APPETIZER:

1. TORTOLACCI PASTA stuffed with ground veal & beef, roasted vegetables served with Fileto di Pomodoro sauce (tomato & basil sauce).

APPETIZER OR MAIN COURSE

2. BURRATA CAPRESE a little ball of fresh Mozzarella cheese over slices of tomatoes, served with Italian roasted peppers and homemade balsamic vinaigrette and heart of palm.
3. BAKED CRAB CAKE served with lobster sauce.
4. ARTICHOKE stuffed with Italian sweet & hot sausage topped with melted mozzarella cheese.

SALAD

Tricolore Salad made with baby Arugula, Endive, radicchio topped with slices of Avocado, Feta cheese prosciutto di Parm with homemade balsamic vinaigrette.

MAIN COURSES

1. CHICKEN ESCAROLE

Chicken breast stuffed with Prosciutto di Parm, sautéed Escarole, white beans, sundry tomatoes in a lemon, butter, and white wine sauce with vegetables.

2. VEAL CHOP

Veal chop served with champagne sauce made with a touch of cream, veal deglazed, mushroom served with vegetables.

3. PAN SEARED BRONZINI

A whole fish boneless, headless pan seared with scampi sauce and vegetables.

4. STUFFED SALMON

With crab meat, scallop and shrimp serve with lobster sauce and vegetables.

5. SURF & TURF

- New York strip steak topped with sautéed onions and mushroom with a touch of brandy.
- Shrimp broiled with lemon sauce.

Persons with special diet please let us know ahead of time or inform your server.

Some meals may already contain eggs and/or flour.

Pasta gluten free available.

FOR MORE DETAILS ABOUT THE MENU ASK YOUR SERVER MAKE YOUR RESERVATION AT 203-743-6804