

2023 SUMMER RESTAURANT WEEK

Lunch \$15

FIRST COURSE | SELECT ONE

Fried Calamari with Homemade Marinara Sauce

Soup of the Day

Chiapparelli House Salad

SECOND COURSE | SELECT ONE

CHIAPPARELLI'S HOUSE SALAD

Add Italian Meats & Cheese +\$3

Add Grilled Chicken +\$4

Add Grilled Salmon or Shrimp +\$7

HOMEMADE LASAGNA

Layers Of Homemade Pasta Filled With Italian Cheeses, Baked To Perfection

CHICKEN PARMIGIAN

Breaded Breast Of Chicken Baked With Tomato Sauce & Provolone Cheese,

Served With Spaghetti

TRADITIONAL PIZZA

Homemade Tomato Sauce & Mozzarella Cheese

Additional Toppings +\$2

SALMON ANNA MARIA

Grilled Salmon With Spinach & Spaghetti In A Lemony Basil Cream Sauce

**Available with GF Pasta*

HOT ITALIAN PANINI

Italian Meats & Cheese, Red Onion, Olive Spread, Giardiniera

2023 SUMMER RESTAURANT WEEK

3 Course Dinner \$35

FIRST COURSE | SELECT ONE

ARANCINI

Arborio Rice Stuffed with Fontina Cheese, Fried, Marinara Sauce

SHRIMP NICOLA

Shrimp in a Garlic, Butter & White Wine Sauce with Garlic Bread

FRIED MOZZARELLA

Hand Cut & Freshly Breaded Mozzarella Cheese, Fried, Side Marinara Sauce

SOUP OF THE DAY

CHIAPPARELLIS HOUSE SALAD

SECOND COURSE | SELECT ONE

CHIAPPARELLI'S HOUSE SALAD

Add Italian Meats & Cheese +\$3

Add Grilled Chicken +\$4

Add Grilled Salmon or Shrimp +\$7

HOMEMADE LASAGNA

Layers Of Homemade Pasta Filled With Italian Cheeses, Baked To Perfection

CHICKEN PARMIGIAN

Breaded Breast Of Chicken Baked With Tomato Sauce & Provolone Cheese,

Served With Spaghetti

SEAFOOD RAVIOLI

Homemade Ravioli Stuffed with Crab, Shrimp, & Scallops in a Light Tomato Cream Sauce & Mozzarella Cheese

SALMON ANNA MARIA

Grilled Salmon With Spinach & Spaghetti In A Lemony Basil Cream Sauce

**Available with GF Pasta*

VEAL LEO

Breaded Veal Cutlet With Sliced Tomato, Prosciutto & Provolone Cheese, In A Mushroom Marsala & Tomato Sauce

THIRD COURSE | SELECT ONE

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HOMEMADE TIRAMISU