## CHIAPPARELLI'S RESTAURANT

2023 WINTER 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 양 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

HOMEMADE TIRAMISU HOMEMADE CANNOLI HOMEMADE CHEESECAKE

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