

Restaurant Week



April 8-21, 2024

MENU

DINNER \$44.95 - DINE IN ONLY

APPETIZER

PHIL'S SPECIAL SALAD

Romaine, Tricolor Lettuce, Shaved Fennel,
House Spiced Olive Mix, Red Wine Vinaigrette

APPLE WEDGE SALAD

Iceberg Lettuce, Gorgonzola, Chopped Apples,
Walnuts, Bacon. Served with a blue cheese dressing.

SWEET & SPICY CALAMARI

Flash fried and tossed in a tangy chili sauce.

TRUFFLE OIL FLATBREAD

Mozzarella, Ricotta, crushed Pistachios, Truffle Oil.

SPAGHETTI CARBONARA BALLS

Pancetta, Mozzarella, Fontina, Pecorino, Cream,
Panko. Served with a side of Marinara.

ROASTED ZUCCHINI PARMIGIANA

Sliced and seasoned Zucchini, Marinara, Parmesan,
layered with Fresh Mozzarella and broiled to a crisp.

ENTREES

RIGATONI TAORMINA

Eggplant, Peas and Onions in a Marinara Sauce.

SPINACH FETTUCCINE W/ CRISPY PANCETTA

Fresh Spinach Pasta, Sautéed with Sweet Peas and Crispy
Pancetta in a Parmesan Cream Sauce.

ORECCHIETTE ANGELINA

Ear shaped pasta sautéed with Crumbled Sausage, Arugula,
Pomodorini Cherry Tomatoes and Parmesan.

SPICY NDUJA & CRUMBLLED SAUSAGE PASTA

Cavatappi Twirly Tube Pasta, Calabrian Spicy Sausage Spread,
Crumbled Hot Sausage and Pecorino in a Pomodoro sauce,
topped with fresh Ricotta.

FARFALLE AL LIMONE W/ SHRIMP

Bow Tie Pasta with Shrimp in a creamy Lemon Parmesan reduction.

ENTREES CONTINUED ON PAGE 2



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M E N U

ENTREES

STUFFED SHRIMP

Breaded stuffed Shrimp in a creamy Scampi Sauce over Linguine.

COUNTRY CHICKEN

Sautéed Chicken chunks, Sausage, Sliced Potatoes and Onions in a Balsamic Brown Sauce Reduction. Served with choice of side.

CHICKEN MARTINI

Parmesan and Panko crusted, pan seared in a Lemon, Butter and White Wine reduction. Served with Mashed Potatoes and sautéed Broccoli.

BACCALA LIVORNESE

Sautéed in Pomodoro with Potatoes, Black Olives, Onions, Capers. Served with choice of side.

DESSERT

ITALIAN CHEESECAKE W/ AMARENA WILD CHERRIES

Light and creamy Ricotta cheesecake, topped with Amarena Wild Cherries.

TOASTED ALMOND TIRAMISU

Layers of ladyfingers soaked in espresso, rum, amaretto and almond extract. Covered in a whipped mascarpone cream and dusted with cocoa powder.

CHOCOLATE MOLTEN CAKE A LA MODE

A rich chocolate cake, topped with fudge drizzle and filled with dark chocolate truffle. Served warm with Vanilla ice cream.

