



ENDICOTT Restaurant Week

April 29th - May 7th



*3 Courses
for \$30*



APPETIZER

MOZZARELLA CAPRESE

Fresh buffalo mozzarella, luscious vine ripened tomatoes, and basil

MARINATED ARTICHOKE WITH ROASTED RED PEPPER

Artichoke hearts in Frank's signature marinade, accompanied with roasted red pepper

EGGPLANT ROLLATINI

Thin slice of eggplant breaded and deep fried, stuffed with ricotta, mozzarella, and parmigiana cheese

ENTREE

TUSCAN CHICKEN

Marinated, roasted chicken, topped with bruschetta and balsamic reduction, served with a fresh seasonal vegetable and mashed potatoes

6 OUNCE GRILLED SALMON

Wild caught North Atlantic Salmon, served in a bruschetta sauce over linguine

10 OUNCE SIRLOIN

Grilled sirloin steak, served with a fresh seasonal vegetable and mashed potatoes

DESSERT

VANILLA BEAN CRÈME BRULEE

Vanilla bean and vanilla extract infused custard, caramelized sugar

TIRAMISU

Layers of Kahlua and espresso-soaked lady fingers, sweet mascarpone cream, cocoa powder and grated chocolate

IMPORTED SICILIAN CANNOLI

Cannoli shell imported from Palermo, Sicily, traditional ricotta and chocolate chip cream



Benefiting: Little Italy Endicott

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