

BIRRAVINO

Jersey Shore Restaurant Week 2017

April 21-30

Served Saturday until 7:00pm

3-Course Prix-Fixe Dinner \$32.17

Vini \$24 per bottle

Bianchi: Il Conti Pinot Grigio, 2016

Rossi: Masciarelli Montepulciano D'Abruzzo, 2014



ANTIPASTI & INSALATE

Insalata Verde A mixture of lettuces and herbs, extra virgin olive oil and Italian red wine vinegar

Caesar Romaine, Lacinato kale, housemade dressing, crumbled foccacia, Grana Padano.

Big Vic Romaine, roasted pepper, salami, provolone, red onion, Gaeta olives, oregano, red wine vinegar, olive oil.

Suppli al Telefono Sicilian rice balls with mozzarella and peas.

Calamari Crispy fried, pomodoro sauce, spicy aoli.

Cozze Maine black shell mussels, tomato, olive oil, Sicilian style breadcrumbs.

Mozzarella Junior's fresh mozzarella, house roasted peppers, extra vergin olive oil

PIATTI DEL GIORNO

Pomodoro e Basilico Spaghetti, tomato, olive oil, basil.

Spaghetti Cozze Maine fresh mussels, tomato, garlic, olive oil.

Malfadine Bolognese Beef, veal, pork, Italian tomato, fennel, Mascarpone.

Orechiette Sweet Italian sausage, broccoli rabe, cannellini beans, olive oil, Pecorino Romano

Gnocchi Housemade ricotta gnocchi, tomato, fresh mozzarella, arugula

Melanzane alla Parmigiana Eggplant, scarmozza, Pecorino Romano, tomato sauce, rigatoni.

Pollo alla Parmigiana Breaded chicken breast pan-fried in olive oil, tomato sauce, mozzarella, rigatoni

Salmone Grilled Loc Duarte salmon, roasted beet, sauteed spinach.

Sole Limone Fresh sole filet, lightly egg battered, lemon, white wine, capers, spinach risotto.

Costata Cacciatore Berkshire center cut pork chop, onions, peppers, tomato, roasted potato.

DOLCI

Cannoli Napoleon Cannoli cream, whipped cream, puff pastry, caramel

Gelato Seasonal gelato flavors

Nutella Whipped mascarpone, nutella, white chocolate cookie, confectioners sugar