

Pas-Tina's

Restaurant Week

Fall 2018

Appetizer

Burrata

Arugula, Tomato, Roasted Pepper

Pear Salad

Field Greens, Pear, Gorgonzola & Glazed Pecans

Hot Antipasto

Baked Clam, Stuffed Mushroom, Shrimp, Eggplant Rollatini

Entree

Shrimp Scampi

Over Linguine

Pork Chop

Sweet & Hot Peppers

Rigatoni

In a Bolognese Sauce

Chicken Tina

Asparagus, Porcini Mushrooms, Sun-Dried Tomatoes & Artichokes Cognac Sauce

Housemade Dessert

Napoleon - Tiramisu - Italian Cheesecake

\$ 32.95 per person