

Pas-Tina's

Restaurant Week
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

Stuffed Shrimp

Crabmeat, Shrimp & Scallops Scampi sauce

Veal Francese

Lemon & White Wine sauce

Mixed Seafood

Clams, Mussels, Calamari, Scallops, Shrimp

Chicken Tina

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

Housemade Dessert

Napoleon - Tiramisu - Italian Cheesecake

\$ 32.95 per person