

# TUTTI PAZZI ITALIAN KITCHEN

3-COURSE DINNER • \$39.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE *beverage, gratuity, and tax not included*

## September 9-27, 2023 ONLY

### FIRST COURSE

**Nonna's Polenta E Polpette**

*Polenta, House-Made Meatballs, Marinara Sauce*

**Funghi Stufati**

*Stuffed Mushrooms, House-Made Sausage, Parmigiano Cheese, Lemon Aioli*

**Insalata Cesare (side)**

*Romaine, House-Made Croutons, House Made Caesar Dressing*

**Eggplant Caponata Bruschetta (VG)**

*Crostini, Roasted Eggplant, Tomato, Pepper, Onion, Parmigiano Cheese, EVOO*

### SECOND COURSE

**Linguine Scampi**

*GF Penne – Extra Charge*

*Shrimp, Garlic Chardonnay Butter Sauce, Lemon Zest*

**Fettuccine Alfredo (VG)**

*GF Penne – Extra Charge*

*Egg Fettuccine, Cream, Butter, Pecorino Romano & Parmigiano Cheeses*

**Pollo Alla Piccata**

*Egg Dipped Chicken, White Wine & Butter Sauce, Capers, Vegetable Of The Day, Roasted Fingerling Potatoes*

**Veal Saltimbocca** *add \$10.00*

*Veal Cutlets, Prosciutto Di Parma, Spinach, Fresh Mozzarella, Madeira Wine Sauce, Smoked Mashed Potatoes*

**Wood Fired 12" Pizza Classico**

*Choice Of Any 1 Pizza From Dinner Menu*

*Additional Toppings AND/OR Gluten Free Crust – Extra Charge*

### THIRD COURSE

**Panna Cotta (VG)**

*House-Made, Fresh Berries*

**Cannoli (VG)**

*House-Made Ricotta & Mascarpone Filling, Pistachio, Chocolate Chips*

**Tiramisu (VG)**

*House-Made Tiramisu, Mascarpone, Espresso, Chocolate, Brandy, Lady Fingers*

*GF = Gluten Free • VG = Vegetarian*



**\$1.00 FROM THIS MEAL  
DIRECTLY BENEFITS**  
SOUTHWEST FLORIDA CHAPTER  
**BLESSINGS IN A  
BACKPACK**  
#DINewithPURPOSE

**SIZZLE** DINING  
SEPTEMBER 7 - 27, 2023

**THIS MENU CAN NOT BE COMBINED WITH ANY OTHER OFFER OR COUPON / DISCOUNT. NO SUBSTITUTIONS OR SPLIT PLATES.**  
\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK TO FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.