

# Encore

BY GOODFELLAS

## New Haven Restaurant Week Spring 2024 April 14-19

### FIRST COURSE

(Please Choose One)

#### MEATBALLS WITH SALAD

Chef Gennaro's famous meatballs topped with "Sunday gravy" served around a bed of iceberg lettuce dressed with lemon & E.VOO.

#### EGGPLANT STACK

Crispy eggplant layered with fresh mozzarella and fresh sliced tomato finished with a drizzle of balsamic reduction and E.VOO.

#### PANE COTTO

Escarole, white beans and peasant bread, topped with parmigiano reggiano

#### FRENCH ONION SOUP

Topped with provolone & parmigiano cheese

#### MISSION FIGS *(when available)*

Mission figs stuffed with smoked mozzarella, wrapped in parma prosciutto with a drizzle of balsamic reduction

#### FIORE DI LATTE

Escarole wrapped around prosciutto & fresh mozzarella, balsamic reduction & olive oil drizzle

#### FRIED MOZZARELLA

Breaded mozzarella, gently fried with a light pomodoro sauce

#### SQUASH FLOWERS *(when available)*

Fresh squash flowers beer-battered, filled with goat cheese served with tomato veloute & a touch of truffle oil

#### CAPRESE

Fresh mozzarella, tomato and roasted peppers dressed with basil and E.VO.O.

#### EGGPLANT ROLLANTINI

Eggplant rolled with mozzarella and ricotta cheeses, finished with pomodoro sauce

#### STUFFED MUSHROOMS

Mushroom caps filled with traditional sausage stuffing

#### SHRIMP COCKTAIL

"The Classic" two jumbo shrimp served chilled with cocktail sauce

#### FRIED CALAMARI

Crispy calamari with a spicy pomodoro sauce

#### MUSSELS FRADIIVOLO

Prince Edward Island mussels pan sautéed with cannellini beans and spicy pomodoro sauce

#### OYSTERS TWO WAYS

Rockeller and N'Duja

#### BURRATA

Burrata cheese with arugula, roasted tomatoes & fresh peaches dresses with balsamic vinegar & E.V.O.O.

**\$45 per person**

### SECOND COURSE

(Please Choose One)

#### ATLANTIC SALMON

Canjun dusted Atlantic salmon served over a bed of warm lentil salad with grape tomatoes finished in Dijon mustard sauce

#### FILET COGNAC *add \$10*

Grilled beef tenderloin medallions topped with portabella mushroom and a jumbo shrimp, finished with gorgonzola cream sauce

#### CHICKEN PARMIGIANA

Chicken cutlet topped with pomodoro sauce & fresh mozzarella over linguine pasta

#### ORECCHIETTE RABE & SAUSAGE

Quill shaped pasta with fresh sausage & Andy Boy broccoli rabe, garlic & E.V.O.O.

#### CHICKEN ROLLANTINI

Boneless chicken breast, rolled with parma prosciutto, mozzarella and spinach, finished with tomato, mushroom gorgonzola sauce

#### CHICKEN CLAUDIO

Egg battered boneless chicken breast topped with prosciutto Swiss cheese & spinach, finished with white wine demi sauce

#### SEAFOOD RISOTTO

Slow simmered Abborio rice with shrimp, clams, mussels, garlic, fresh herbs, white wine and touch of tomato

#### CHILEAN SEA BASS PIZZAIOLA

Chilean sea bass with capers & Italian olives, finished in a light oregano pomodoro sauce over pappardelle pasta

#### LOBSTER RAVIOLI

Pasta pillows filled with lobster, finished with a fresh tomato, peas and onion cream sauce

#### LASAGNA & MEATBALLS

Classic meat lasagna served with Chef Gerry's famous meatballs topped with "Sunday sauce"

#### PORK SHANK OSOBUCCO

Braised pork shank with fresh vegetables & herbs over risotto

#### SICILIAN PORK CHOP

Grilled pork chop with sweet & hot peppers, onions and fried potatoes

#### BEGGARS PURSE

Little pasta purses filled with parmigiana reggiano, ricotta cheese and fresh pears finished with a brown butter sage sauce

#### RIGATONI VODKA

Rigatoni pasta tossed with vodka cream sauce

#### TUNA

Sesame crusted, Szechuan garlic noodles, bok choy, sesame soy vinaigrette

#### SPAGHETTI ALLA SOPHIA LOREN

Spaghetti tossed with fresh pomodoro sauce

#### FETTUCCINE ALFREDO

Egg noodles folded with parmigiano reggiano cream sauce

### THIRD COURSE

(Please Choose One)

TIRAMISU | GOODFELLAS CUPCAKE | MINI CANNOLIS | APPLE CRISP | CARROT CAKE | MISSISSIPPI MUD CAKE | RED VELVET CHEESE CAKE | GELATO | SORBET

