

Encore

BY GOODFELLAS

March 15-28

New Haven Restaurant Week

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.V.O.O.

EGGPLANT STACK

Crispy eggplant layered with fresh mozzarella and fresh sliced tomato finished with a drizzle of balsamic reduction, EVOO

SQUASH FLOWERS

Beer-battered squash flowers stuffed with goat cheese over fresh tomato veloute drizzled with truffle oil

PANE COTTO

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

FRENCH ONION SOUP

Topped with provolone & parmigiano cheese

STUFFED CLAMS

Fresh clams with a classic stuffing of finely chopped onion, celery, peppers, breadcrumbs & fresh herbs finished with lemon, white wine

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

CAPRESE

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

EGGPLANT ROLLATINI

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 With arugula & roasted tomatoes balsamic vinegar & E.V.O.O.

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.

RAVIOLI NERANO

House-made ravioli filled with zucchini, ricotta & parmigiano cheese finished with garlic, zucchini & del Monaco provolone

CHICKEN CLAUDIO

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

CAVATELLI BOLOGENSE

House-made cavatelli pasta, classic Italian meat sauce

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

COLORADO LAMB CHOPS

Broccoli rabe, port wine reduction

FETTUCCHINE 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 | CHOCOLATE LAYER

CAKE

\$45 per person