

Suffern

RESTAURANT
WEEK
3 COURSES - \$30.99

Appetizer

Fried Cauliflower

Raisins, pistachio, fresh lemon juice

Home-made meatballs

Topped with burrata cheese

Escargot

Sautéed with mushrooms, garlic in a wine butter tomato sauce

Tri-Color Salad

Baby Arugula, Endive & Radicchio Salad

Goat Cheese Salad

Over greens, apples, roasted peppers, candied walnuts and lemon garlic dressing

Entree

(pastas are available as appetizer)

Artisanal Orecchiette

Little Ear shape pasta with Sausage, cherry tomatoes, broccoli rabe puree and pecorino cheese

Artisanal Black Squid Ink Linguini With basil garlic sauce, calamari, Manila clams and cherry tomatoes

Artisanal Penne Vodka with Radicchio

Breast of Chicken Marsala with Mushrooms

Panko Crusted Boneless Pork Cutlet Topped with prosciutto, Burrata cheese, served with vegetable farrotto (A grain like Risotto)

Horseradish Crusted Baked Salmon Dijon mustard and creamy potatoes

Dessert

Marcello's Dessert Combination

