



**Mar 21 -
Apr 3**



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DINNER MENU

39.95

APPETIZERS

Malfati with Tomato Sauce Pesto

Italian spinach ricotta dumplings, served with fresh tomato sauce pesto

Shrimp Canellini

Sauteed shrimp with cannellini beans

Burrata Mozzarella

Imported Italian mozzarella with creamy center, served with fresh tomato and basil

ENTREES

Salmon with Orange Grand Marnier Sauce

Salmon cooked in an orange reduction with cranberries and grand marnier

Pappardelle with Lobster

Homemade ribbon pasta, lobster, crabmeat, and shrimp in pink cognac cream sauce

Veal and Shrimp Francese

Thinly pounded veal scaloppini lightly egg battered with shrimp finished in a lemon butter white wine sauce

DESSERTS

Tiramisu

Coffee-flavored Italian dessert made of Lady fingers, coffee, Kahlua, cream, eggs

Apple Strudel

Pastry dough, stuffed with fresh apples, and baked

Homemade Zeppole

Traditional Italian fried pastry topped with powdered sugar

HVRW Dinner Menu Available Sunday - Friday (Not on Saturday)



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LUNCH MENU

29.95

APPETIZERS

P.E.I. (Prince Edward Island) Mussels

White wine, oil, and garlic/red sauce

Mozzarella Caprese

Fresh mozzarella cheese, tomato, and roasted peppers

Grilled Polenta

Grilled polenta topped with mushroom ragu

ENTREES

Oscar's Cavatelli Barese

Handmade pasta with sausage, broccoli, and garlic oil

Filet of Sole Almondin

Filet of Sole with white wine sauce, topped with sliced almonds

Chicken Spinach and Ricotta

Chicken scaloppini stuffed with spinach and ricotta cheese in a garlic white wine sauce

DESSERTS

Tiramisu

Coffee-flavored Italian dessert made of Lady fingers, coffee, Kahlua, cream, eggs

Chocolate Cake

Made from Premier Callebaut Semi-Sweet Chocolate

Homemade Zeppole

Traditional Italian fried pastry topped with powdered sugar

HVRW Lunch Menu Available Every Day