



May 10-23



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## LUNCH MENU – 25.95

*HVRW Lunch Menu Available Monday – Sunday*

### APPETIZERS

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

White wine, oil, and garlic/red sauce

#### **Mozzarella in Carrozza**

Prosciutto, bread and mozzarella battered and fried with egg and parmesan

#### **Grilled Portobello Mushroom**

Served over a bed of sautéed tomatoes, caramelized onions, diced portobello mushrooms, and topped with a balsamic demi-glaze

### ENTREES

#### **Alaskan Cod Oreganata**

Broiled in a white wine butter sauce

#### **Homemade Manicotti**

Homemade pasta, oven baked, and stuffed with ricotta cheese

#### **Chicken Rollatini**

Breast of chicken filled with prosciutto and mozzarella, sauteed in mushroom 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, served with a scoop of vanilla ice cream

#### **Traditional Italian Cheesecake**

Authentic Italian style cheesecake made with a ricotta base (instead of cream cheese).



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## **DINNER MENU – 35.95**

*HVRW Dinner Menu Available Sunday – Friday (not Saturday)*

### **APPETIZERS**

#### **Baked Clams Oreganata**

Baked clams seasoned with breadcrumbs and finished with white wine sauce

#### **Grilled Octopus**

Served over corn and sauteed cannellini beans

#### **Mozzarella Caprese**

Fresh mozzarella cheese, tomato, and roasted peppers

### **ENTREES**

#### **Branzino Meuniere**

Mediterranean Sea Bass filet, lightly floured, with lemon butter, and white wine

#### **Homemade Pappardelle with Lobster and Mixed Seafood**

Pasta made in-house with lobster tail, shrimp, and crab meat in a pink cognac sauce

#### **Prime Shell Steak**

Prime sirloin steak with the potato side of the day

### **DESSERTS**

#### **Tiramisu**

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

#### **Apple Strudel**

Pastry dough, stuffed with fresh apples, and baked, served with a scoop of vanilla ice cream

#### **Tres Leches**

A traditional Latin American dessert made of sponge cake immersed in 4 types of milk in the filling and topping