



**Mar 20th -
Apr 3rd**



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DINNER MENU

44.95

APPETIZERS

Seafood Empanada

Savory pastry turnover filled with lobster, crabmeat, fish, and bechamel seasoning

Scallops Pancetta

Scallops, elegantly wrapped in pancetta

Mozzarella Caprese

Fresh mozzarella cheese, tomato, and roasted peppers

ENTREES

Pappardelle with Lobster Tail & Shrimp

Homemade ribbon pasta, lobster, and shrimp in a brandy cream sauce

Red Snapper Luciano

Red snapper with Chef's special sauce (onions, scallions, white wine, butter, and cherry peppers)

Filet Mignon al Barolo

Pan-seared sliced filet mignon finished in Barolo wine

DESSERTS

Tiramisu

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

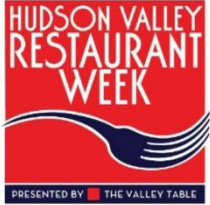
Chocolate Cake

Made from Premier Callebaut Semi-Sweet Chocolate

Homemade Cannoli

Homemade pastry shell with a sweet, creamy filling of ricotta and chocolate chips

HVRW Dinner Menu Available Every Day



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LUNCH MENU

29.95

APPETIZERS

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

Served with red sauce

Empanada Margherita

Homemade empanada filled with fresh mozzarella, tomato, and basil

Grilled Portobello Mushroom

ENTREES

Chicken Pizzaiola

Chicken scallopini with mushroom, pepper, sausage, and red sauce

Tortellini Carbonara

Tortellini with pancetta, prosciutto, and onions in a cream sauce

Branzino Piccata

Filet of branzino sauteed with lemon-butter white wine sauce and capers

DESSERTS

Tiramisu

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

Chocolate Cake

Made from Premier Callebaut Semi-Sweet Chocolate

Homemade Cannoli

Homemade pastry shell with a sweet, creamy filling of ricotta and chocolate chips

HVRW Lunch Menu Available Every Day