

Patrizia's of Stamford

249 Main Street
Stamford, CT 06901
203-348-8000

2013 Summer Restaurant Weeks

August 19th – September 2nd

Appetizers (choose one):

Prosciutto Wrap Salad
Octopus Carpaccio
Polenta with Diced Beef Peppers & Mushrooms
Burrata w/ Sicilian Caponata
Crab Meat Cannoli
Caesar Salad

Main Course (choose one):

Fioretti Boscaiola: Small Homemade Ravioli, Filled w/ Cheese in a Blush Cream Sauce, Peas, Prosciutto & Mushrooms

Rigatoni Filetto: Rigatoni Pasta w/ Onions, Prosciutto & Fresh Tomato Sauce

Spaghetti Vongole: Spaghetti in a Garlic & Oil Sauce w/ Baby Clams

Meat Lasagna: Layers of Homemade Pasta Sheets w/ Bechamel Sauce, Mozzarella Cheese & Ground Meat

Vegetable Lasagna: Layers of Homemade Pasta Sheets w/ Bechamel Sauce, Mozzarella Cheese & Mixed Vegetables

Tilapia Livornese: Pan Seared Tilapia with Olives, Capers in a Grape Tomato Sauce

Shrimp Marechiaro: Shrimp w/ sautéed Baby Clams & Mussels

Chicken Scarpariello: Diced Chicken w/ Mushrooms, Hot & Sweet Cherry Peppers, Potatoes, in a White Wine, Lemon & Garlic Sauce

Chicken Cordon Blue: Stuffed with Prosciutto, Sharp Provolone & Asparagus

Pork Chop: Served w/ Fennel Peppers & Baby Clams

Veal Portobello: Pan Seared Veal Scaloppini w/ Sautéed Mushrooms in a Red Wine Sauce

Rib Eye: Cajun Seasoned Rib Eye, served with Carrot Soufflé in a Brown Sauce

Dessert (choose one):

Chocolate Royal, Raspberry Royal, Tiramisu, Toasted Almond

Dinner \$30.13

www.stamfordpatrizias.com