

NEAPOLITAN NIGHT AT CUCINA 545
FEBRUARY 19TH: SERVING STARTS @ 7 P.M.

ANTIPASTI

PIZZETTE

BITE-SIZED TRADITIONAL MARGHERITA

CAPRESE

SKEWERS OF BUFFALO MOZZARELLA AND GRAPE TOMATOES

MOZZARELLA IN CARROZZA

BAKED FRESH MOZZARELLA IN OUR FAMOUS PANELLA BREAD

IMPEPATA DI COZZE

MUSSELS IN A WHITE WINE SAUCE

PRIMO/PIATTO

SPAGHETTI ALLE VONGOLE

SPAGHETTI W/ MANILA CLAMS IN A GARLIC WINE SAUCE AND FRESH CHERRY TOMATOES

SECONDO PIATTO/PESCE

TOTANI RIPIENI IN UMIDO

STUFFED CALAMARI IN A TOMATO SAUCE

INTERMEZZO

SORBETTO AL LIMONCELLO CON SPUMANTE

LEMON SORBET W/ CHAMPAGNE

SECONDO PIATTO/CARNE

CARNE ALLA PIZZAIOLA

TRADITIONAL BEEF PIZZAIOLA STEAK

DOLCI

BABÀ AL RUM

TRADITIONAL RUM-SOAKED CAKE

SFOGLIATELLA

LOBSTER TAIL PASTRY FILLED W/ CHANTILLY CREAM

\$60 PER PERSON, ALL INCLUDED (TAX & GRATUITY)