

Riello's

EAST COAST ITALIAN

ARIZONA Fall RESTAURANT WEEK 2017
\$33.00 PER PERSON

Appetizers

Choice of:

CLASSIC CAESAR SALAD

CALAMARI FRITTI

SEASONED FLOUR DUSTED AND SERVED WITH A SPICY POMODORO

STUFFED ARTICHOKE HEARTS

FILLED WITH MASCARPONE CHEESE IN A CREAM SAUCE

EGGPLANT ROLATINI

ROLLED WITH RICOTTA, MOZZARELLA & PECORINO
IN A LIGHT POMODORO

Entrees

Choice of:

CHICKEN FIORENTINA

SAUTÉED WITH SPINACH & FONTINA IN A LIGHT CREAM SAUCE SERVED WITH POTATO CROQUETTE & STRING BEANS

LINGUINI FRADIAYOLO

FRESH CLAMS, SHRIMP, MUSSELS AND CALAMARI IN A SPICY RED SAUCE

CAVATELLI SUNDAY GRAVY

WE CALLED IT GRAVY AND I NEVER ARGUED WITH MY NANA.
WITH A MEATBALL & SAUSAGE

EGGPLANT PARMIGIANA

SERVED WITH SPAGHETTI POMODORO

VEAL MARSALA

TENDER SCALLOPINI IN A MARSALA MUSHROOM SAUCE
SERVED WITH A POTATO CROQUETTE & SAUTÉED STRING BEANS

Desserts

Choice of:

TIRAMISU

CANNOLI

ZABAGLIONE

A CHILLED MARSALA CUSTARD OVER FRESH STRAWBERRIES

INCLUDES A GLASS OF CHIANTI OR PINOT GRIGIO