

Restaurant Week
Summer 2010
Columbus Park Trattoria

Lunch
Appetizer choice of

Marinated white anchovies served with fennel and orange

Seasoned and baked little neck clams with white wine

Grilled Portobello mushroom caps topped with melted gorgonzola

Entrée choice of

Asparagus infused Fettuccine sautéed with Scallops, Peas, and sun dried tomatoes in a delicate sauce of olive oil, garlic and Pernod

Mediterranean Sea Bass rolled and stuffed with eggplant, zucchini, fresh corn and cherry tomatoes finished with white and fresh tomato

Veal scaloppini sautéed with wild mushrooms and white wine

Wine choice of

Pinot Grigio or Sangiovese

\$20.10 per person

*Menu's subject to change without notice. No Substitutions
Can not be combined with any other promotion*

Restaurant Week
Summer 2010
Columbus Park Trattoria

Dinner
Appetizer choice of

Marinated white anchovies served with fennel and orange

Seasoned and baked little neck clams with white wine

Red leaf lettuce, tossed with roasted red onion, toasted almonds, crumbled gorgonzola & 5 year old Fabbi balsamic vinegar

Entrée choice of

Maria's artichoke & leek filled ravioli with pancetta and cherry tomatoes

Mediterranean Sea Bass filet sautéed with artichoke hearts cherry tomatoes and white wine

Veal scaloppini topped with asparagus fresh mozzarella and white wine

Wine choice of

Pinot Grigio or Sangiovese

\$30.10 per person

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