

HOMESTYLE CLASSICS



A Celebration of Comfort Food

Mon., Jan. 25th thru Thurs., Jan. 28th

4 COURSES \$30.00

“As always, Thank you for your continued loyalty and patronage”

Chef Joe Palombo

(*Items subject to change due to availability*)

First Course (choose one)

- Chef Joe's Pasta e Fagoli Soup**
- Cream of Chicken and Rice Soup**
- Vegetarian Stuffed Bell Peppers**
with ratatouille and beans
- Ultimate Beef Chili**
with homemade corn bread

Second Course (choose one)

- Handmade Gnocchi ala Pomodoro**
- Mirabella Lobster Mac & Cheese**
- Caesar Salad Wedge**
Wedge of Romaine, Parmigiano Tweel, Caesar Dressing, “Brick” Crouton,
Marinated “Alici” Anchovy
- Homemade Crepe Manicotti**
- Jambalaya**
Classic made with chicken, shrimp & chorizo sausage

Third Course (choose one)

- Mirabella Meatloaf**
Topped with Italian plum tomato, caramelized onion, bacon and horseradish mashed potato, mushroom Cabernet demi-glace
- Garden Vegetable Pot Pie**
Filled with garden vegetables and potato
- Rosemary Roast Chicken**
Moist & Tender Legs & Thighs roasted with potatoes, carrots, celery & onion
- Thanksgiving Day Turkey**
Stuffing, Gravy, Pomegranate-Cranberry Sauce, Green beans, Sweet Potato Casserole
- London Broil**
Served with a twice-baked potato topped with bacon, sour cream & cheese & Onion Rings with Au Jus,
Baked Creamed Spinach Gratinati, Sautéed “Hen of the Woods” Mushrooms
- Eggplant Parmigiana**
Served with a side of cappellini with our homemade marinara
- Chef Joe's Sunday Gravy**
Hand-made long fussilli in a hearty, slow cooked tomato sauce with meatballs, Italian sausage, pork, & veal
- Breaded, Fried Pork Chops**
Sautéed collard greens, glazed carrots, and stuffed red onion with red wine mushroom risotto
- Fish & Chips**
Beer Battered “White Roughy” with fried red potato

Fourth Course (choose one)

- Homemade Chocolate Mousse Cake**
- Berries with Zabaglione**
- Chocolate, Cherry & Almond Bread Pudding,**
- Warm Apple Crisp with Homemade Cinnamon Ice Cream**