

# *Italian Cucina*

*New Hope Restaurant Week*

*Sunday March 21 - Friday March 26*

## *Soup -or- Salad*

*Crab Corn Bisque*

*Lump crab and sweet corn in a creamy blend*

*Chicken Soup*

*Chicken breast with black beans and poblano pepper*

*Mandarin Orange Salad*

*Sweet Mandarin Oranges with a fig goat cheese and cranberries in a raspberry vinaigrette over mixed baby greens*

*Pear & Prosciutto Salad*

*Baby arugula in a balsamic glaze with pears, prosciutto, and parmesan reggiano cheese*

## *Appetizer*

*Shrimp on Fire*

*Jumbo shrimp in a spicy cayenne cream sauce*

*Stuffed Portabello*

*Portabella mushroom stuffed with broccoli rabe and provolone sausage in a vodka cream sauce*

*Drunken Clams*

*Steamed little neck clams in Yuengling lager beer with fresh bruschetta*

## *Entrée*

*Manicotta*

*Thin crepe stuffed with ricotta, spinach and parmesan reggiano cheese in a marinara sauce*

*Seafood Trilogy*

*A combination of lump crab, jumbo shrimp, and dry scallops in a creamy pesto over pasta*

*Chicken Italiano*

*Chicken breast layered with mozzarella, parmesan reggiano cheese, mushrooms, and sundried tomatoes*

**DESSERT AVAILABLE**