

ICCARA ITALIAN BISTRO

RESTAURANT WEEK

SELECT ONE FROM EACH COURSE

FIRST COURSE

CAPRESE SALAD

Jersey tomatoes accompanied by fresh mozzarella and basil drizzled with olive oil

SICILIAN CALAMARI

Crispy calamari tossed with garlic, olive oil, Kalamata olives, capers, lemon & Italian chili peppers

Mozzarella Fritti

Crispy lightly fried and served with fresh basil tomato sauce

SECOND COURSE

House Salad

Iceberg & Mixed greens with tomato, cucumber, red onion, Kalamata olives & fire roasted peppers with house dressing

Traditional Caesar Salad

Romaine lettuce, Shaved Parmesan, Caesar dressing & fresh baked croutons

Soup of the Day

MAIN COURSE

Veal Satimbocca

Sautéed with fresh spinach, prosciutto, fresh mozzarella in a white wine sauce served with potatoes & fresh vegetables

Chicken Alla Vincenzo

Sautéed with fresh tomatoes, lump crab meat, shrimp, mushrooms, and fresh basil in a white wine sauce and served with potatoes & vegetables

Shrimp Puttanesca

Sautéed shrimp in olive oil, with fresh tomato, garlic, capers, olives, lemon & anchovies served over pasta

Pan Seared Salmon

Served with potato & vegetables

Chef's Choice Risotto

Ask server for description

Garden Vegetable Pasta

Fresh roasted vegetables with vegetarian pesto over Orecchiette pasta

** Gluten Free Pasta is available upon request**

FINALE COURSE

Chocolate Mousse topped with whipped Cream

Traditional Italian Cannoli