



1501 S. RTE. 31 MCHENRY IL 60050

815-578-2000

A THREE COURSE MEALS BEGINS AT JUST 15 DOLLARS PER PERSON

SALAD COURSE

CHOOSE ONE

CAESAR ~ traditional caesar salad of romaine, croutons & shaved aged parmesan, tossed in our homemade caesar dressing.

HOUSE SALAD ~ romaine and iceberg, kalamata olives, imported pepperoncini, red onion & carrot

ENTRÉE

CHOOSE ONE PASTA ENTREE

SPAGHETTI, BOLOGNESE ~ spaghetti served with our meat ragu, a slowly simmered blend of beef, pork and veal.

SPAGHETTI, MARINARA ~ spaghetti served with our homemade san marzano marinara sauce.

GNOCCHI WITH VODKA SAUCE ~ fresh potato gnocchi stirred in a creamy tomato vodka sauce.

FETTUCCHINE ALFREDO ~ fettuccine tossed with garlic in a classic white cheese sauce. 12 add chicken 14 add shrimp

MARZANO'S BAKED ZITI ~ italian sausage, marinara sauce and ziti topped with a layer of melted provolone and parmesan.

CHOOSE ONE CHICKEN ENTREE

SALTIMBOCCA - lightly breaded and topped with fresh sage, caramelized onions, prosciutto & capers. served in a garlic white wine sauce with parmesan chive mashed.

PICATTA ~ sautéed with capers and lemon butter, served with braised spinach.

MARSALA ~ lightly floured and sautéed with mushrooms, onions & marsala sauce. topped with a sprinkling of gorgonzola and served with garlic mashed.

PARMIGIANA ~ lightly breaded and baked with provolone cheese and marinara sauce over fettuccine.

CHOOSE ONE FISH ENTREE

GRILLED SALMON ~ topped with fresh herbs served in a lemon tarragon garlic sauce with asparagus and new potatoes.

TILAPIA ~ served in a white wine lemon sauce, capers, diced tomatoes, over a bed of spinach.

DESSERT

CHOOSE ONE OF OUR HOME MADE SWEETS

CHOCOLATE CAKE - vanilla bean iced cream & a shot of milk.

RED VELVET CHEESECAKE - topped with white chocolate shavings.

BANANA TIRAMISU - caramelized bananas & custard, cocoa powder.

PROFITEROLES - pastry shells, van. ice cream ,hot fudge & whipped cream.