

Restaurant Week 2021
Available for Dine In & Curbside
 \$22.22

3 Courses

You can find details at www.rrenato.com

<i>Appetizer</i>	<i>Entree</i>	<i>Dessert</i>
<p style="text-align: center;">Oysters Rockefeller Fresh oysters baked with spinach, prosciutto and parm</p> <p style="text-align: center;">Bowl of Italian Wedding Soup</p> <p style="text-align: center;">Mozzarella Carozza Homemade bread fried with mozzarella cheese; topped with a white wine and lemon sauce</p>	<p style="text-align: center;">Vitello Parmigiana Thin veal baked with mozzarella cheese in a marinara sauce; over linguini</p> <p style="text-align: center;">Four Cheese Ravioli Homemade ravioli stuffed with Fontana, Ricotta, Mozzarella and Parmesan Cheese served in a pink sauce</p> <p style="text-align: center;">Pollo Milano Chicken breast breaded with Italian breadcrumbs sautéed in lemon, butter and white wine; over linguini</p> <p style="text-align: center;">Frutti di Marre (add \$10) Shrimp, clams, mussels and calamari tossed with marinara or white wine and garlic; served over linguini</p> <p style="text-align: center;">Filet Mignon (add \$10) Served with mashed potatoes, vegetable of the day and Chianti Reduction</p> <p style="text-align: center;">Rockfish Livornese (add \$10) Rockfish and shrimp sautéed with artichokes, capers, white wine, butter, fresh tomato and lemon; served over angel hair pasta</p>	<p style="text-align: center;">Tort Tiramisu Soft sponge cake filled with layers of zabaglione and coffee cream, lady fingers dusted with</p> <p style="text-align: center;">Cinnamon Apple Crisp Cheesecake With a graham crust</p> <p style="text-align: center;">Limoncello Mascarpone Cake</p>

*menu may be subject to change due to supply