

VASI'S RESTAURANT

Restaurant Week: September 10th-15th

s t a r t e r s

MUSSELS POSSILIPO
served with a red sauce

SPANIKOPITA
served with tzatzki

CUCUMBER SALAD
Diced cucumbers, tomatoes, red onion & feta

MOZZARELLA STICK CAPRESE
Mozzarella fried to a golden brown tossed with fresh basil, tomatoes & bacon pieces, drizzled with a balsamic reduction

\$20.17 per person plus 6.35% tax and 18% gratuity
No substitutions or split checks.

e n t r é e s

CHICKEN PICATTA
Egg battered & sauteed with lemon, butter & capers in a white wine sauce

STUFFED RIGATONI
Ricotta stuffed rigatoni with a sundried tomato & pesto cream sauce

PORK AL FORNO
Roasted pork loin, sliced thin & served in natural gravy

SCROD TUSCANY
Oven roasted scrod with plum tomatoes, Kalamata olives, onions & fresh basil