



Restaurant Week 2016

Choice of Appetizer:

Signatures Soup

with Escarole, Sausage, and Cannelloni Beans

Fried Mozzarella Cheese

Lightly Beer Battered, with House Sauce and Shaved Parmigiana

Rhode Island Crispy Calamari

Hot Peppers, Fresh Herbs, Crumbled Gorgonzola & House Sauce

Mushroom Rissotto

Forest Mushroom with White Truffle Drizzle

Choice of Entrée:

Includes Signature House Salad with a White Balsamic Apricot Vinaigrette

Chicken St. Ginsburg

Boneless Chicken Breast, Breaded and Sautéed in a Sherry Demi-Glace, With Forest Mushrooms and Mozzarella and served with Chefs Style Potato and Vegetable

Pan Seared Duck a l' Orange

Boneless Maple Leaf Farms Breast, Classic Orange Cognac Sauce
Served with Chefs Style Potato and Vegetable

Chicken Parmigiana

Served over Angel Hair with House Sauce and Mozzarella Cheese

Penne Ala Vodka with Chicken

Tossed in a Lightly Creamed House Sauce

Petit Filet Mignon

Merlot Demi-Glace and served with Chefs Style Potato and Vegetable

Grilled Rack of Lamb

Rosemary Merlot Reduction and served with Chefs Style Potato and Vegetable

Homemade Ricotta Cavatelli & Course Grind Sweet Sausage

With Caramelized Onions, Broccoli Rabe, and Fresh Herbs

Pan Seared Sea Scallops

Light Citrus Buerre Blanc and served with Chefs Style Potato and Vegetable

Calamari Francese

With Capers, Artichoke Hearts, and Diced Tomatoes in a Lemon Sauce Served Over Angel Hair

Market Fresh Catch of the Day

With Basmati Rice and Chef's Style Potato

Eggplant Parmigiana

Served over Angel Hair with House Sauce and Mozzarella Cheese

(4) House Made Ravioli of the Day

Served in our Specialty House Sauce

Dessert Selection Served with Coffee or Tea

Spumoni

Vanilla Gelato with a Chocolate Drizzle

(2) Mini Chocolate Chip Cannoli's

Seasonal Crème Brulee

\$19.95 PER PERSON PLUS TAX AND TIP – NO SUBSTITUTIONS PLEASE

Valid September 11 – 16th only

Signatures Restaurant – 29 Leavenworth Street, Waterbury, CT

203.575.1190 – www.signaturesrestaurantwaterbury.com