

Marco Polo Ristorante



On November 26, 2015

As we feature an
Exquisite three Course Prix Fixe Dinner
For \$38.95 (\$20.95 per Child)

Choice of Appetizer

Insalata Organica

(Organic Greens, Vinaigrette Dressing)

Insalata di Pere

*(Mix greens, pears, walnuts,
gorgonzola cheese and balsamic dressing)*

Mezzi Rigatoni con Ragu`di Vitello

(Homemade pasta with veal ragu)

Tortellini in Brodo

*(Tortellini stuffed with spinach & ricotta
cooked in a light broth)*

Mozzarella Caprese

(Mozzarella, roasted peppers, & tomato)

Penne al Pomodoro e Basilico

(Penne with fresh tomato & basil)

Ravioli di Zucca

*(House made ravioli made with ricotta,
pumpkin & Parmigiano cheese in a butter sage sauce)*

Cocktail di Gamberi

(Chilled shrimp cocktailAdditional \$6.95)

Choice of Entrée

Tacchino Tradizionale

*(Traditional roasted turkey with sweet potatoes,
cranberry sauce, chestnut stuffing & giblet gravy)*

Salmone Al Forno

(Broiled salmon with capers in a lemon sauce)

Vitello Marsala

*(Veal with mushrooms, asparagus, truffle oil, &
marsala wineAdditional \$6.95)*

Petto di Pollo con Carciofi

*(Chicken cutlet topped with Artichoke,
Spinach, parmigiano sauce)*

Filetto di Sogliola Alla Provenzale

*(Filet of Sole topped with olive herb breadcrumb
in a light tomato sauce)*

Bistecca

*(Grilled Sirloin Steak with wild mushrooms
in white wine sauce.....Additional \$7.00)*

All Entrees are served with chef's choice of vegetable & potatoes

Choice of Dessert (Coffee & Tea with Dessert)

EspressoAdditional \$1.50

Strudel Di Mele

(Apple strudel served with ice cream)

Classic Italian Cheesecake



Brownie Al Cioccolato

*(Warm chocolate brownie with
nutella whipped cream and crumbled
cookies and ice-cream)*

Tortino di Zucca Candita

*(Pumpkin Pie with whipped cream
& nutmeg in espresso sauce)*

\$38.95 Per Person \$20.95 per Child (Under 12)
All Major Credit Cards Accepted-Free Valet Parking
Website: www.marcopoloristorante.com

