

furci's

Restaurant Week Dinner \$35.95

3 Course - pick one from each

does not include tax or gratuity

- APPETIZER -

Oven Roasted Pear Salad

Spring greens, toasted pecans, goat cheese and our home made apple cider dressing.

Eggplant Caprese

Fried eggplant with fresh mozzarella and tomato with a balsamic drizzle

Butternut Squash Soup (cup)

Topped with toasted pumpkin seeds and crème fraîche

Italian Egg Roll and Sicilian Rice Ball

One of each, with marinara sauce

- ENTREE -

Gnocchi Bolognese

Hand made potato gnocchi in our traditional bolognese sauce

Chicken Scalopini

Stuffed and rolled with cream cheese, spinach, mushrooms & onions, topped with a sweet lemon cream sauce and served with roasted garlic mashed potatoes

Salmon ala Furci's

Lemon, white wine, garlic and capers served with seasoned potatoes and mixed vegetables

Vegetable Risotto

Creamy parmesan risotto mixed with asparagus, mushrooms, carrots and peas

Shrimp Scampi Linguini

Butter, lemon, white wine and garlic top our large shrimp and mixed with linguini

- DESSERT -

**Tiramisu, Mini Cannoli,
Crème Brûlée**

NO SUBSTITUTIONS

Executive chef Pasquale Sarwar

If you have any food allergies,
please notify the manager or your server
20% gratuity included for parties of 6 or more.