

**MGC Presents**  
**Tuesday Night Italian Style**

**Starters**

<b>Pasta Fagioli</b>	<b>6</b>
<b>Meatballs</b> Marinara, Mozzarella	<b>8</b>
<b>Eggplant Stack</b> Disc shaped eggplant with mozzarella, fresh basil	<b>8</b>
<b>Fried Mozzarella</b> Breaded Mozzarella with Tomato Jam	<b>8</b>
<b>Caprese Salad</b> Pesto Vinaigrette, Shaved Parmesan, Fig-Balsamic Syrup	<b>12</b>

**Salads**

<b>Caesar Salad</b> Chopped Romaine Croutons, Parmesan Add Grilled Chicken or Salmon	<b>12</b> <b>7</b>
<b>Panzanella Salad</b> Croutons, red onion, tomatoes, cucumber	<b>12</b>
<b>Arugula Salad</b> Olive Oil, Lemon, and Parmesan Add Grilled Chicken or Salmon	<b>8</b> <b>7</b>

**Entrees-25**

<b>Chicken Cutlet</b> Prepared: Parmesan, Francaise, Cornell Breaded chicken cutlet w/ pasta or pot & veg	
<b>Italian Roasted Chicken</b> ½ Chicken on The Bone, Peppers, Sausage & Potatoes	
<b>Shrimp Marinara</b> Linguine, Fresh Basil	
<b>Bolognese Pasta</b> Bolo meat sauce	

**Rigatoni Carbonara**

**Pancetta, Parmesan & Romano Cheeses**

**Creamy Tuscan Salmon**

**Garlic, spinach, artichokes, sun-dried, tomatoes and caper**