



# New Rochelle Restaurant Week

**\$29.00 Per Person + Tax & Gratuity Prix Fix Menu**

**Monday, March 19th - Thursday, March 22nd**

## **Posto 22 Week 2 Menu**

### **STARTERS (CHOICE OF 1)**

**Italian Wedding Soup**

**Frisee & Endive Salad**

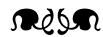
with Chickpeas, Grape Tomatoes, Roasted Pecans, Crumbled Feta Cheese & Citrus Vinaigrette

**Sauteed Mussels**

served with Marinara or White Wine Sauce

**Eggplant Rollantini**

Breaded Eggplant rolled with Ricotta Cheese, Fresh Mozzarella & Fresh Spinach topped with  
Vodka Sauce



### **ENTREES (CHOICE OF 1)**

**Homemade Money Bag Pasta**

with a Light Garlic Pink Sauce, Peas & Ground Sausage

**Roasted Chicken Rollantini**

stuffed with Eggplant, Asparagus & Ricotta Cheese topped with a Brandy Peppercorn Sauce  
served with Potato & Vegetable Medley

**Grilled Skirt Steak**

with Red Onion & Tomato Relish served with Vegetable Cous Cous

**Broiled Wild Atlantic Sea Bass**

with Provencal, Herbs, Lemon & Olive Oil served with Sauteed Broccoli & Waffle Potatoes

**Sauteed Veal Tenderloins**

with a Barolo Wine Reduction served with Mashed Potatoes & Sauteed String Beans



### **DESSERTS (CHOICE OF 1)**

**Chocolate Mousse Cake (GF)**

**Warm Apple Cobbler**

served with Vanilla Ice Cream

**Fresh Baked Chocolate Chip Cookie**

**(Please allow up to 10 Minutes)**

served with Vanilla Ice Cream

