



Schenectady

RESTAURANT WEEK

February 20 – 26, 2017

— AT ARMONDO'S VILLA TUSCAN GRILL —

Appetizers

Smoked Bacon Wrapped Scallops

Served with baby spinach, finished with white wine, butter, garlic & lemon

Fried Oysters

Chesapeake bay oysters dredged in seasoned flour & fried, finished with a chipotle pepper & roasted garlic cream sauce

Wild Mushroom Risotto

Served with mascarpone cheese & crispy prosciutto

Calamari Marinara

Tender calamari, onion & mushrooms sautéed with white wine, butter, garlic & marinara sauce

Soup or Salad

Choice of Chicken Pastina or Tossed Salad

Pasta Course

Homemade Cavatelli

Fettuccine Carbonara

Sautéed smoked bacon & vine ripened tomatoes finished with a rich egg yolk cream sauce

Penne Primavera

Fresh vegetables sautéed in olive oil with garlic and grated Romano cheese

Spaghetti all'Amatriciana

Imported Italian plum tomatoes sautéed with olive oil, onions, pancetta, red crushed pepper & fresh basil

Entrées

Faroe Island Salmon

Pan seared fresh filet of salmon served over crabmeat mashed potatoes with roasted scallions, drizzled with a fresh thyme & light lemon vinaigrette

Veal & 3 Cheeses

Tender veal medallions, portabella mushrooms & roasted red peppers sautéed with marsala wine, topped with asiago, gorgonzola & fontina cheeses

Coquille St. Jacques

Fresh sea scallops & mushrooms sautéed with a fresh herb & sherry cream sauce, topped with melted Swiss cheese

Chicken Sorrento

Breaded & baked chicken cutlet layered with roasted peppers, prosciutto, eggplant, marinara sauce & mozzarella cheese

\$25 Per Guest Plus Beverages, Tax & Gratuity



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