

DINNER MENU

\$33

FIRST COURSE

Italian Olives and Cheese

Sicilian Dipping Oil Service with our Italian Bread

SECOND COURSE

Our House Insalata Style Salad

Our Classic Caesar Salad

Our Featured Soup Selection of the Day

THIRD COURSE

Pasta Caroline - Shrimp, Lobster, Crab, Mussels and Scallops tossed in a light Béchamel Cream Sauce with Linguini Pasta

Franks Rainbow Trout- Lightly breaded with Panko crumbs, sautéed finished with Lemon Beurre Blanc. Seasoned rice and Chefs Vegetables

The Sicilian Combination Platter - Lightly breaded Veal Parmigiano topped with sautéed Eggplant. Baked with Sugo and Mozzarella on a bed of pasta

Bistecca Spedini Sara Ann - Our house cut steak stuffed with cheese, rolled in Modiga crumbs, skewered and grilled with our Amogio Marinade. Served with side of Spaghetti

FOURTH COURSE

Cascone's Canoli Classico

Homemade Tiramisu

Italian Spumoni Ice Cream Sundae