POSTO PAZZO RESTAURANT WEEK MENU ESPRESSO MARTINI \$16. HOUSE SANGRIA 14.95

FIRST COURSE CHOICE OF ONE

MARYLAND CRAB CAKES WITH SPICY MAYO AND SWEET SOY

PASTA E FAGIOLI SOUP

MAMA'S EGGPLANT MEATLESS MEATBALLS TOPPED WITH RICOTTA

BLT WEDGE APPLE SMOKED BACON, LETTUCE, TOMATO WITH BLUE CHEESE

POSTO PAZZO SALAD CHOPPED MIX GREENS, MANGOES, WALNUTS, GORGONZOLA IN A RASPBERRY DRESSING

> CESAR SALAD WITH SHAVED REGGIANO PARMIGANO CHEESE

> > MAIN COURSE

CHOICE OF ONE

HOMEMADE PAPPARDELLE \$29 PER PERSON WITH GRILLED CHICKEN, BROCCOLI RABE, PARMESAN CHEESE IN A GARLIC AND OIL SAUCE

HOMEMADE CHEESE RAVIOLI WITH MEATBALLS \$29 PER PERSON STUFFED WITH RICOTTA AND PARMIGIANO WITH POMODORO SAUCE

(VEG) ZUCCHINI LINGUINI POMODORO \$29 PER PERSON WITH GRILLED SHRIMP ADD \$10 OR GRILLED CHICKEN ADD \$10

TAGLIERINI CACIO E PEPE WITH BLACK TRUFFLE \$39 PER PERSON BUTTER, PECORINO, CRACKED PEPPER

> CHICKEN POSTO PAZZO \$39 PER PERSON TOPPED WITH EGGPLANT, ROASTED PEPPERS AND MOZZARELLA IN A BROWN SAUCE

> > CHICKEN DIAVALO \$39 PER PERSON JALAPENO, GARLIC, WHITE WINE VINEGAR SAUCE

VEAL SORRENTINO \$46 PER PERSON SPINACH, MOZZARELLA, MARSALA WINE SAUCE

STUFFED SOLE \$46 PER PERSON WITH SHRIMP AND CRABMEAT

RED SNAPPER WALNUT CRUSTED \$46 PER PERSON FRESH FLORIDA RED SNAPPER WALNUT CRUSTED

*AGED PRIME NEW YORK STEAK \$46 PER PERSON SLICED ALLEN BROTHERS STEAK FROM SNAKE RIVER FARMS GRASS FED

1/2 LOBSTER FRA DIAVOLO \$46 PER PERSON CLAMS, MUSSELS, SPICY MARINARA WITH LINGUINI

DESSERT CHOICE OF 1 1) VANILLA GELATO WITH BISCOTTI 2) MINI CANNOLIS

3) HOMEMADE TART OF THE DAY

* This menu item can be cooked to order. * Consuming raw or undercooked meat, fish, shellfish or fresh eggs may increase your risk of food-borne illness, especially if you have certain medical condition