

furci's

Restaurant Week Dinner \$35.95

3 Course - pick one from each

does not include tax or gratuity

- APPETIZER -

Oven Roasted Pear Salad

Spring greens, toasted pecans, goat cheese and our home made apple cider dressing.

Shrimp Cocktail

4 large shrimp with homemade cocktail sauce

French Spring Soup (cup)

Potatoes, leeks, asparagus, carrots, spinach and white long grain rice in a cream base

Italian Egg Roll and Sicilian Rice Ball

One of each, with marinara sauce

- ENTREE -

Gnocchi Bolognese

Hand made potato gnocchi in our traditional bolognese sauce

Chicken Scallopini

Stuffed and rolled with cheeses, spinach, mushrooms & onions, topped with a sweet lemon cream sauce and served with creamy parmesan risotto

Salmon ala Furci's

Lemon, white wine, garlic and capers served with seasoned potatoes and mixed vegetables

Garden Risotto

Creamy parmesan risotto mixed with asparagus, yellow squash and zucchini

Shrimp Scampi Linguine

Butter, lemon, white wine and garlic with our large shrimp and mixed with linguine

- DESSERT -

Tiramisu, Mini Cannoli,
Crème Brûlée

NO SUBSTITUTIONS

Executive Chef Pasquale Sarwar & his
team Alex, Eddie & Sergio

If you have any food allergies,
please notify the manager or your server
20% gratuity included for parties of 6 or more.