

Viva San Giuseppe!

The **Feast of St. Joseph** is near and dear to the Italian people's hearts. It is one of the most important celebrations in Italy. These dishes are a sampling of the traditional items prepared for the feast. Certainly, there are many variations of these dishes that differ from all regions & villages across Italy.



“If you keep this day in my memory, I will bless you forever.”

APPETIZERS

Calamari — Hand-breaded and lightly fried \$10.99

Smelts — Hand-breaded and lightly fried (fully cleaned) \$10.99

Fresh Spinach — Sautéed in Garlic & Olive Oil \$9.49

Homemade Lentil Soup \$4.99

Orange Salad — Sliced oranges sprinkled with olives, celery & Italian dressing \$7.99

DINNER ENTREES

Baccala Fillet Dinner

Hand-breaded and served with choice of two sides \$20.49

Stuffed Sweet Cubanella Peppers Dinner

Sweet banana pepper stuffed with breadcrumbs, walnuts & raisins.
Served with choice of two sides \$16.99

Spaghetti with Garlic & Oil

Prepared with walnuts, raisins & bread crumbs \$13.99

St. Joseph Combination Dinner

Includes Baccala Fillet, Spaghetti with Garlic & Oil, Sweet Rice & Agrodolci \$20.99

Side Dish of Sweet Rice \$5.99

*PLEASE NOTE: These dishes are prepared using old world recipes. We encourage you to try something new, but must state that NO REFUNDS can be given if you do not like the style in which our dishes are prepared.