

# ANTICO FORNO

GREATER  
**BOSTON**  
CONVENTION  
& VISITORS  
BUREAU

Restaurant Week Boston® Summer 2008 August 10-22



Three-course prix fixe menu \$20.08 lunch \$33.08 for dinner  
Excludes tax and gratuity.

## Choice of:

### *INSALATA DI SPINACI*

Spinach salad with bacon bits, drizzled with olive oil and white balsamic vinegar

### *CALAMARI FRITTI*

Semolina crusted fried calamari with mixed greens drizzled with a citrus honey vinaigrette

### *INVOLTINI DI MELANZANE*

Rolled eggplant stuffed with ricotta cheese and basil, baked in brick oven with plum tomato sauce and parmigiano cheese

### *ARUGULA E GAMBERI*

Fresh Arugula tossed white balsamic vinaigrette, grilled shrimp and shave parmigiano cheese

## Choice of:

### *FETTUCCHINI POSITANO*

Homemade style fettuccini pasta with sautéed sea scallops, shrimp and arugula in roasted garlic and fresh cherry tomatoes sauce

### *POLLO ALLA PARMIGIANA*

Brick oven baked chicken Parm over linguini pasta in tomato sauce

### *RISOTTO*

Italian rice, Porcini mushrooms, asparagus, pancetta, white Truffle oil

### *PARPADELLE*

Parpadelle pasta with chicken, Porcini mushrooms, cream sauce and white Truffle oil

## Choice of:

### *TIRAMISU*

Homemade Italian cake made with ladyfingers dipped in espresso, layered with Mascarpone and grated chocolate.

### *CANNOLI*

Tube-shaped shells of fried pasta, filled with a sweet creamy filling of mascarpone and ricotta cheese blended with some vanilla

## **Antico Forno Ristorante**

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617-723-6733; [www.AnticoFornoBoston.com](http://www.AnticoFornoBoston.com)