

# Viggiano's *BYOB* of Conshohocken

## Restaurant Week menu

*\$40 per person*

### First Course

#### **Greens with Balsamic Vinaigrette**

gorgonzola, dried cranberries, pine nuts, tomatoes

#### **Stuffed Cheese Wedges**

provolone sandwiching a thin layer of prosciutto, breaded, fried, served with marinara

#### **Bruschetta**

thin crostini topped with balsamic marinated tomato, onion, basil and melted mozzarella

#### **Arancini**

rolled risotto with mozzarella, breaded, fried, served with marinara

### Entrée Course

#### **Veal Osso Bucco**

tender veal shank, tomato and herb infused demi, mashed potatoes

#### **Tomato Basil Tilapia**

baked, topped with balsamic marinated tomato, onion and basil over diced zucchini and squash topped with balsamic reduction

#### **Lasagna- Viggiano's Family Favorite**

layers of pasta, Italian cheeses, ground meatballs and sausages and marinara

#### **Chicken Parmesan**

breaded chicken breast fried and topped with Italian cheeses and marinara sauce over spaghetti

#### **Eggplant Parmesan**

breaded sliced eggplant fried, topped with Italian cheeses and marinara sauce over spaghetti

#### **Crab and Lobster Raviolis**

Roma tomatoes, lemon white wine butter

### Sweet Ending

Cheesecake

Cannoli

Chocolate Mousse

Tiramisu