

ALEXANDRIA RESTAURANT WEEK

January 15 -24, 2010

DINNER FOR TWO \$35

MISTO SALAD

A mix of greens with balsamic dressing and croutons

or

FRIED MOZZARELLA

Breaded and fried house-made mozzarella cheese served with Monroe's tomato sauce

or

MONROE'S BREAD

Monroe's pizza dough, brushed with olive oil and topped with fresh rosemary, kosher salt, Parmesan cheese and chopped fresh basil. Served with tapenade, eggplant caviar or pesto

or

CREMA DI FUNGHI

Cream of mushroom soup

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IL FEGATO DEL SALUMAIO

Calf's liver dusted with flour and sautéed in olive oil, served with a Dijon mustard, bacon and cream sauce

or

PORTERHOUSE PORK CHOP*

A 14oz porterhouse pork chop grilled and served with our roasted garlic sauce

or

MELANZANA RIPIENE

Eggplant rolled and stuffed with ricotta, mozzarella, and Romano cheeses, served with a tomato sauce with a touch of cream

or

CHICKEN PARMESAN

Chicken breaded, fried and topped with a piece of mozzarella cheese and marinara sauce, served with a side of pasta

or

INVOLTINI DI POLLO

Chicken breast stuffed with goat cheese and spinach, then baked and served with a sherry wine cream sauce

or

MARISCADA

A medley of fresh fish served with clams, mussels, and shrimp in tomato based sauce with saffron rice

or

SALMON DI CIPOLLA

Salmon filet grilled and served under a sauce with caramelized onions and pine nuts

Iced Tea or Sodas Included