

VALENTE'S RESTAURANT

Watervliet Restaurant Week

Three Course Offers

APPETIZER

BRUSCHETTA

CAESAR SALAD

INDIVIDUAL ANTIPASTO

ENTRÉE

CHICKEN PARMIGIANA

Whole breast of chicken lightly breaded and sautéed in olive oil. Topped with mozzarella and our own tomato sauce. Served with Capellini.

EGGPLANT PARMIGIANA

Freshly sliced eggplant layered with mozzarella, imported parmesan cheese, herbs and our own tomato sauce. Served with capellini.

CHICKEN OR SHRIMP PESCARA

Chicken or Shrimp tossed in a light garlic sauce with roasted red peppers, artichoke hearts, capers and spinach. Served over linguini.

BROILED HADDOCK

Fresh haddock seasoned and broiled to perfection. Served with mashed potato and fresh mixed vegetables.

DESSERT

CARROT CAKE

Traditional moist carrot cake with cream cheese filling.

TIRAMISU

Layers of sponge cake and Mascarpone cheese dabbled with espresso coffee, covered with buttercream frosting and dusted with cocoa powder.

CHOCOLATE FUDGE CAKE

Layers of Rich Chocolate Cake and Fudge Frosting.

\$24²⁰

PLEASE NOTE THAT IN ADDITION TO THIS MENU WE WILL
STILL OFFER ALL SELECTIONS FROM OUR REGULAR MENU