

Viggiano's *BYOB* of Conshohocken

Restaurant Week menu 2021

\$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