



Fat Monday Celebration

Monday, February 12, 2018 at 6:30 p.m.
Da Vinci Little Italian Restaurant
304 North Drive, Hopkinsville



Meal Includes: Salad, Bread, Dessert, Beverage (tea, water, soft drink or coffee) and choose one of the following Entree dishes: *Tip and alcoholic beverages are the responsibility of each person. The cost is \$25.00 per person. (If you choose *Veal, Medagilone or Salmon – the cost is \$28.00). Come by the parish office or sacristy after any Mass and see Libby to make your reservations – the money and your menu selection are due at the time of placing your reservation. This is always a fun time. **Deadline to sign-up is Wednesday, February 7, 2018.***

Entrees Are:

- 1. Pollo Alla Parmigianino:** Hand breaded chicken breast topped with Da Vinci tomato sauce, mozzarella and Parmesan served with side of pasta.
- 2. *Vitello Alla Parmigianino:** Hand breaded Veal topped with Da Vinci tomato sauce, mozzarella and Parmesan served with a side of pasta.*
- 3. Pollo Alla Saltimbocca:** Sautéed all natural chicken breast topped with prosciutto ham, mushrooms, fresh spinach and smoked gouda cheese and served with rosemary roasted mashed potatoes.
- 4. Cotolette Di Pollo:** Parmesan encrusted pan fried all natural chicken breast, served with plenty of lemon, fresh parsley and rosemary garlic roasted potatoes.
- 5. *Medaglione Di Manzo:** Tender bacon wrapped bistro medallions in Chianti Mushroom sauce with roasted garlic mashed potatoes and fresh vegetables.*
- 6. *Salmon:** Pan roasted all natural salmon filet with tomato basil sauce served with roasted garlic mashed potatoes sautéed spinach.*
- 7. Scampi Allaglio:** Fresh gulf tiger shrimp sautéed with house made garlic butter and parsley served with spaghetti pasta.
- 8. Frutti De Mare:** Fresh shrimp, mussels, scallops and baby clams sautéed with Da Vinci tomato basil sauce over fettuccine pasta
- 9. Ravioli con Aragosto:** Ravioli filled with lobster tossed in roasted garlic butter and fresh sage.

