



Fat Monday Celebration

Monday, March 4, 2019 at 6:30 p.m.
Da Vinci Italian Restaurant at Novadell
500 Novadell Way, 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 unless indicated below. 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 Friday, March 1, 2019.*

Entrees Are:

- 1. Lasagna:** DaVinci house-made lasagna with meat sauce, ricotta, mozzarella and parmesan cheese.
- 2. Pollo Alla Parmigianino:** Hand-breaded fresh natural chicken breast topped with Da Vinci tomato sauce, mozzarella and Parmesan served with side of spaghetti.
- 3. Fresh Eggplant Parmigiana:** Hand-breaded eggplant topped with DaVinci tomato sauce, mozzarella and parmesan cheeses baked to perfection, served with side of pasta pomodoro.
- 4. Pasta Alfredo:** Fettuccine with creamy parmesan sauce. (can add Chicken)
- 5. Pollo Alla Saltimbocca:** Fresh natural chicken breast topped with prosciutto, portabello mushrooms, fresh spinach and smoked gouda cheese and served with house-made mashed potatoes, topped with house-made garlic butter.
- 6. Cotolette Di Pollo:** Hand-breaded fresh natural chicken breast, pan fried, baked to perfection, served with house-made fresh rosemary garlic roasted potatoes, lemon wedges and fresh parsley.
- 7. *Medaglione Di Manzo:** Bristro medallions wrapped with bacon in chianti mushroom sauce served with house-made fresh mashed potatoes topped with real garlic butter and sautéed fresh vegetables. **(\$35.00)**
- 8. *Salmon:** Pan roasted all natural cut filet salmon baked to perfection! Blood orange and honey glaze, served with house-made mashed potatoes, fresh sautéed spinach and tomato fresh basil sauce. **(\$30.00)**
- 9. Scampi Al Ajillo:** Six tiger shrimp sautéed with olive oil, fresh garlic, parsley and crushed red pepper served with spaghetti pasta.
- 10. *Frutti De Mare:** Six fresh tiger shrimp, mussels, jumbo scallops, baby clams, fresh garlic parsley and crushed pepper sautéed with DaVinci tomato sauce and served over fettuccine pasta. **(\$30.00)**
- 11. Ravioli con Aragosto:** Ravioli filled with lobster tossed in roasted house-made real garlic butter and fresh sage, topped with parmesan cheese.