

We welcome you to Executive Chef Brian Nadeau's  "pop up" restaurant...

This is a concept that was created to give diners a twist on your  
"everyday" chicken parmesan....

*(don't worry... you can still get the "classic" version!)*

But yes,  
all we do here is cook & create different chicken parms'...

How the menu is designed....

*All the menu items consist of a fried chicken cutlet  
w/extra sharp provolone cheese as a base,  
they all then come with a different sauce  
on top that you choose...*

All served w/side salad, fresh pasta w/house marinara  
& cannoli for dessert

**3 courses for \$20**

*tax not included*





### 1st Course

*side house salad*

### 2nd Course

*chicken parm' of your choice  
served w/fresh pasta marinara*

### 3rd Course

*pair of fresh piped mini cannolis*

**\$20** *plus tax*

## **- Menu -**

### CLASSIC

*San Marzano tomato sauce, thick provolone cheese, fresh basil*

### SORRENTO

*the "classic" layered w/eggplant & ricotta cheese*

### BOLOGNESE

*veal, beef & pork ragu, tomato, fresh herbs, pecorino cheese*

### ARRABBIATA

*spicy marinara sauce w/garlic, red pepper flakes*

### PINK VODKA

*sautéed spinach, tomato, pink vodka sauce & fresh basil*

### FORMAGGIO

*pecorino cheese cream sauce, fresh parsley,*

### AGLIO E OLIO

*anchovy, garlic, rabe, banana peppers, olives, evoo*

### PESTO

*fresh basil herb pesto, pine nuts, extra virgin olive oil, pecorino cheese*

### FUNGHI

*sautéed crimini mushrooms, applewood smoked bacon, parmesan cream*

### NORIANA

*Italian ground sausage, parmesan cream, tomato, fresh herbs*