



DEARBORN  
**RESTAURANT  
WEEK 2020**

## Roman Village

### \$10 Lunch

Includes one of the following bambino calzone, panini or personal pizza, choice of soup or salad (excludes specialty salad), fountain drink, and a homemade cannoli

### \$20 Dinner

Includes one pasta dish (excludes seafood or chicken), choice of soup or salad (excludes specialty salad), glass of house wine & a homemade cannoli

### Paninis & Calzones

#### Village Panini

Ham, Cheese, Salami, Lettuce, Tomato, Black Olives, Onions, and Pepper Rings with Italian Dressing

#### Mazzaball Panini

Meatballs, Mozzarella Cheese, and a Side of Sauce

#### Chicken Parmesan Panini

Breaded Chicken Breast, Mozzarella Cheese and a Side of Sauce

### Pizza

#### Personal Pizza

With 1 item

### Pasta

#### Spaghetti

Served with our traditional house meat sauce

#### Angel Hair Marinara

A traditional house blend of fresh tomatoes with herbs and spices

#### Linguine Aglio Olio

Old school garlic and oil with sundried tomatoes.

#### Mostaccioli Rita Sauce

Served with Rita's special Pancetta (bacon) and mushroom blush sauce

#### Covatelli Bolognese

Shell shaped pasta topped with a creamy meat sauce

### Stuffed Pasta

#### Lasagna

Layers of homemade noodles baked with fresh cheeses in a rich meat sauce

#### Steak & Cheese Calzone

Sautéed Steak and Onions Topped With Mozzarella Cheese

#### Chicken & Cheddar Calzone

Sautéed Chicken and Onions Topped With Mozzarella and Cheddar Cheese

#### Pizza Calzone

Mozzarella Cheese, Pepperoni and Mushrooms

#### Polenta

An old family tradition. Cornmeal topped with Italian sausage and meat sauce

#### Gnocchi Rita Sauce

Little potato dumplings served with Rita's special Pancetta (bacon) and mushroom blush sauce

#### Spaghetti Carbonara "Alla Bocelli"

Prepared with eggs, Pancetta (bacon) and parmesan cheese

#### Vegetarian Lasagna

Layers of homemade noodles baked with fresh cheeses and vegetables in a rich tomato sauce

Please go to [dearbornrestaurantweek.com](http://dearbornrestaurantweek.com) to complete a short survey and be entered in a drawing to win a gift card to one of the participating #DRW2020 restaurants.

**MARCH 20-29** #DearbornRW2020 #DRW2020 [dearbornrestaurantweek.com](http://dearbornrestaurantweek.com)



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## Roman Village

### \$20 Dinner

#### Continued

**Includes one pasta dish (excludes seafood or chicken), choice of soup or salad (excludes specialty salad), glass of house wine & a homemade cannoli**

### Stuffed Pasta (continued)

#### Spaghetti Alla Stuart

Prepared with mushrooms, green peppers, onions, green and black olives, cooked prosciutto (ham), topped with mozzarella and parmesan cheese, and baked with a tomato sauce

#### Cannelloni

A blend of veal and chicken rolled up in homemade noodles, then baked with cheese and tomato sauce

#### Manicotti

Mozzarella, ricotta and parmesan cheese rolled up in homemade noodles, then baked with cheese and tomato sauce

#### Mostaccioli Casseruola

Prepared with meatballs or Italian sausage, mushrooms and a creamy tomato sauce baked with mozzarella cheese

#### Eggplant Parmigiana

Layers of breaded eggplant and cheese baked in a rich tomato sauce

### Seafood

#### Baccala

Sautéed cod fillet in a zesty tomato sauce

#### Seafood Mannicotti

Shell shaped pasta filled with mozzarella, ricotta, parmesan, crab and shrimp, baked in a rich cream sauce

### \$30 Dinner

**Includes a choice of arancini or bruschetta, one of the following entrees, choice of soup or salad (excludes specialty salad), side of spaghetti, glass of house wine, and a homemade cannoli**

### Main Course

#### Chicken Antonio

A tender breast of chicken smothered in a creamy white sauce topped with provolone cheese

#### Chicken Parmigiana

A breaded breast of chicken topped with mozzarella cheese, then baked in a wine and tomato sauce

#### Il Volo Pollo

10 oz. broiled Italian cut chicken breast in a rosemary spice and wine marinade

#### Veal Ossobuco Alle Verdure

Tender veal shank simmered with vegetables in its natural juices, over polenta

#### Veal Parmigiana

A tender breaded veal cutlet topped with mozzarella cheese, then baked in a wine and tomato sauce

#### Veal Cutlet

A tender seasoned breaded cutlet served with a side of tomato sauce

#### Lamb Chop

Marinated chops with our special herbs and spices and broiled to perfection

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