

WaterFalls Italian Restaurant & Catering

TUESDAY THRU THURSDAY

COMPLETE 3 COURSE DINNER SPECIAL

AVAILABLE FOR UP TO 15 GUESTS!

FIND US ON FACEBOOK – WATERFALLS ITALIAN RESTAURANT
WATERFALLS-RESTAURANT.COM – 718 815 7200 – 2012 Victory blvd

MENU OPTION #1

ANTIPASTO: CHOICE OF ONE

–FRIED ZUCCHINI – SOUP OF THE DAY - CAESAR SALAD - HOUSE SALAD

CHICKEN \$19.95

CHICKEN PARMIGIANA – SERVED WITH VEGETABLE AND POTATO

CHICKEN INFERNO – SAUTEED GARLIC, BUTTER AND HOT CHERRY PEPPERS

CHICKEN MODO – BAKED CHICKEN CUTLET TOPPED WITH SEASONED BREADCRUMBS AND PULP TOMATO.

CHICKEN ALLA VODKA – EGG BATTERED CHICKEN BREAST TOPPED WITH VODKA SAUCE AND FRESH MOZZARELLA

EGGPLANT PARMIGIANA – WITH MOZZARELLA AND TOMATO SAUCE

VEAL \$21.95

VEAL PARMIGIANA – WITH MOZZARELLA AND TOMATO SAUCE

VEAL PICCATA – VEAL MEDALLIONS SAUTEED WITH LEMON, CAPERS AND WHITE WINE

VEAL POSITANO – VEAL MEDALLIONS TOPPED WITH FRESH MOZZARELLA & ZUCCHINI IN A LIGHT PULP TOMATO SAUCE WITH GARLIC

VEAL SALTIMBOCCA – VEAL TOPPED WITH PROSCIUTTO AND MOZZARELLA IN A SHERRY WINE AND BUTTER SAUCE

VEAL DANTE – EGG BATTERED MEDALLIONS W. PEAS, PROSCIUTTO, MUSHROOMS & FRESH MOZZARELLA IN A SHERRY WINE SAUCE

ENTREES - SERVED WITH POTATO AND VEGETABLE OF THE DAY

DESSERT OF THE DAY, COFFEE OR TEA INCLUDED

MENU OPTION #2

ANTIPASTO: CHOICE OF ONE

BAKED CLAMS – ZUPPE DI MUSSELS – STUFFED MUSHROOM W SAUSAGE – FRIED CALAMARI – SOUP OF THE DAY –
CAESAR SALAD – HOUSE SALAD

SEAFOOD, STEAK AND PORKCHOPS \$28.95

TILAPIA OREGANATO – BROILED TILAPIA TOPPED WITH SEASONED BREADCRUMBS

SHRIMP FRA DIAVOLO – SAUTEED IN A SPICY PULP TOMATO SAUCE

SHRIMP FRANCESE – EGG BATTERED SHRIMP IN A LEMON, BUTTER SAUCE

STUFFED SHRIMP – BROILED SHRIMP STUFFED W. SEASONED CRABMEAT & DICED SHRIMP, IN A LEMON, GARLIC & BUTTER SAUCE.

SALMON DI APRICOT – BROILED SALMON TOPPED WITH A SAUTEED APRICOT DUCK SAUCE

SEAFOOD MEDITERRANEAN – CLAMS, MUSSELS & SHRIMP OVER RISOTTO W. SAUTEED PULP TOMATO SAUCE & HOT CHERRY PEPPERS

SHRIMP CONTI – SHRIMP, ASPARAGUS & ROASTED PEPPERS OVER RISOTTO IN A BLUSH CREAM SAUCE WITH A SPLASH OF CHAMPAGNE

PORK CHOPS INFERNO – PAN SEARED WITH HOT CHERRY PEPPERS, GARLIC AND BUTTER

STEAK CASCADE – SHELL STEAK TOPPED IN A PORT WINE REDUCTION SAUCE WITH MUSHROOMS

ENTREES - SERVED WITH POTATO AND VEGETABLE OF THE DAY

DESSERT OF THE DAY, COFFEE OR TEA INCLUDED