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## Pasta & Risotto Specialties

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### **Pinocchio's Lasagna - \$15<sup>.95</sup>**

A PINOCCHIO TRADITION FOR OVER 30 YEARS. LAYERS OF  
HOMEMADE PASTA, GROUND VEAL, BÉCHAMEL & CHEESE  
TOPPED WITH A RICH GROUND VEAL TOMATO SAUCE.

### **Pinocchio's Cannelloni & Manicotti - \$15<sup>.95</sup>**

TUBES OF HOMEMADE PASTA STUFFED WITH SEASONED GROUND  
VEAL (CANNELLONI) OR RICOTTA CHEESE & SPINACH (MANICOTTI)  
TOPPED WITH BÉCHAMEL & A TOUCH OF FRESH TOMATO SAUCE

### **Fettuccini Pinocchio - \$15<sup>.95</sup>**

HOMEMADE FETTUCCINI WITH SLICED ITALIAN HAM  
& CREMINI MUSHROOMS IN A RICH CREAM SAUCE

### **Fettuccini with Smoked Duck - \$16<sup>.95</sup>**

HOMEMADE FETTUCCINI WITH SLICED SMOKED  
DUCK IN A RICH GORGONZOLA CHEESE & CREAM SAUCE

### **Linguini di Mare - \$19<sup>.95</sup>**

LINGUINI MIXED WITH SHRIMP, SCALLOPS, BABY CLAMS,  
CALAMARI, OCTOPUS & MUSSELS TOSSED IN A GARLIC  
TOMATO SAUCE OR A LIGHT WHITE WINE SAUCE

### **Mixed Mushroom Risotto - \$16<sup>.95</sup>**

A TRADITIONAL ITALIAN RISOTTO MADE WITH  
PORCINI, PORTOBELLO & CREMINI MUSHROOMS

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## Pinocchio's Special Dinner

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**Our Special Dinner Allows You To Enjoy Some Of The  
Most Popular Dishes From Our Menu In A Single Sitting**

FIRST COURSE – CANNELLONI A LA PINOCCHIO

SECOND COURSE – SHRIMP FRANÇAISE WITH A MIXED MUSHROOM RISOTTO

LEMON SORBET

MAIN COURSE – VEAL PINOCCHIO WITH ROASTED POTATOES & FRESH VEGETABLES

DESSERT – CHOICE OF TIRAMISU OR CHOCOLATE MOUSSE OR SPUMONE ICE CREAM

**\$38<sup>.95</sup> PER PERSON**