

Taormina
Restaurant
Fine Italian Cuisine & Pizza
203-746-1040

Weekly Dinner Specials
November 30th to December 6th

APPETIZERS/SOUPS

Fresh Mozzarella & Tomatoes / Chicken & Rice Soup

ENTRÉES

Chicken Capri - Chicken breast sautéed in a fresh mushroom marsala sauce and topped with eggplant and mozzarella. Served over cappellini.

Bow Tie Pasta Special - Bow tie pasta tossed with broccoli rabe, garlic, and olive oil.

Tilapia Picatta - Tilapia sautéed with capers and lemon in a pinot grigio wine sauce. Served over spinach.

Scallops Fra Diavolo - Scallops, clams, and mussels served in our own spicy marinara sauce over linguini.

Veal alla Rigo - Tender veal dipped in egg and flour and pan seared in a fresh mushroom marsala sauce with fresh spinach and topped with melted mozzarella. Served over cappellini.

Stuffed Salmon - Fresh salmon stuffed with a seafood stuffing in a light lemon pinot grigio sauce. Served with broccoli.

Beer and Wine Served

TAORMINA'S DELICIOUS FINISHINGS

*See our Dessert Board for Today's Sweet Treats
Coffee • Fresh Steamed Espresso • Cappuccino • Herbal Tea*



*Taormina Restaurant • 84 Ball Pond Rd • Danbury, CT
www.taorminarestaurantandpizza.com*



THANK YOU FOR YOUR PATRONAGE