

Duke's Pizzeria & Restaurant

Wildcard Specials

Friday, May 26th & Saturday, May 27th

Appetizer:

White Clam Crostini

Store made crostini topped with our fresh White Clam sauce.

Salad:

Roasted Beet Salad

Baby Arugula topped with Roasted Beets, dried Cranberries, Red Onions, Walnuts and Bleu Cheese crumbles. Drizzled lightly with Lemon & Olive Oil.

Entrées:

Melanzane Gondolas

Half a fresh Eggplant hollowed out and stuffed with Ground Beef, Plum Tomatoes, Roasted Red Peppers, Parmesan Cheese and a medley of fresh Herbs. These eggplant "boats" are then topped lightly with Plum Tomato sauce and Mozzarella Cheese and baked. Served with a side of Penne pasta.

Fettuccini tossed with Asparagus Frittata

We've taken a brunch classic and deconstructed it into a decadent dinner entrée. A Frittata containing Eggs, Bacon crumbles and Asparagus spears has been broken up and tossed with Fettuccini pasta, Garlic & Oil.

Stuffed Calamari

Served over a bed of Linguini in Marinara sauce.

Dessert:

Chocolate Peanut Butter Cake

Cannoli

