

AUGIE'S RESTAURANT WEEK

October 28th through 31st & November 4th through 7th

Select \$15 Appetizers & \$15 Entrées

APPETIZERS

Bufala Mozzarella & Heirloom Tomatoes

25yr Balsamic Vinegar & EVOO

Margherita Flatbread

*Fresh Mozzarella, Tomato Sauce,
Basil, Garlic Confit, Olive Oil*

Spicy Salmon Tartare

Avocado, Crispy Rice, Spicy Mayo

Augie's Meatballs

*Whipped Ricotta, Pomodoro Sauce,
Cracked Pepper, Fresh Basil, EVOO*

Calamari Fritti

*Hot Cherry Peppers, Zucchini,
Marinara Sauce, Lemon*

ENTRÉES

14oz Prime Rib

*Slow Roasted 18hrs. | Chef's Mash, House Au Jus
Perfectly Served Rare To Medium
Recommended Medium Rare*

Salmon Picatta

*Chef's Mash, Seasonal Vegetables,
Lemon Butter Caper Sauce*

Augie's House Salad

*Tomatoes, Cucumbers, Olives, Onions,
Mixed Greens, Balsamic Vinegar
with Choice Chicken or Salmon*

Chicken Alla Parmigiana

Spaghetti Pomodoro, Mozzarella, Grana Padano

Linguine Alle Vongole

Little Neck Clams, Garlic, White Wine

Wild Mushroom Risotto

*Shuck Fresh Peas, Mascarpone,
Shaved Parmigiano Reggiano*

Risotto Parmigiano

Cavatelli

Broccoli Rabe, Sweet Sausage, Garlic, EVOO

Handmade Rigatoni

*Spicy Vodka Sauce, Calabrian Chili,
Fresh Basil, Parmigiano*

Tagliatelle Bolognese

*House Meat Sauce, Mascarpone,
Whipped Ricotta*

Dine-in only. Promotional gift cards not valid.