

Augie's PRIME ITALIAN

\$15 ANNIVERSARY MENU | MARCH 10-13

APPETIZERS

Colossal Shrimp Cocktail
Cocktail Sauce

Tuscan Burrata
Prosciutto, Roasted Red Peppers, Mixed Greens, Balsamic Reduction

Maryland Crab Cake
Chipotle Aioli

Moscato Steamed Mussels Or Clams Posillipo
Fresh Herbs, Olive Oil, Pepper Flakes, Garlic, White Wine or Red Sauce

Flatbread of The Day

ENTRÉES

14oz Prime Rib
*Slow Roasted 18hrs,
Roasted Potatoes, House Au Jus
Perfectly Served Rare to Medium
*Recommended Medium Rare**

Cabernet Braised Short Rib
Slow Roasted over Parmesan Risotto

Chicken Alla Parmigiana
Spaghetti Pomodoro, Mozzarella, Grana Padano

Chicken Martini
*Breadcrumbs, Parmigiano Crust, Lemon
White Wine Sauce, Seasonal Vegetables*

Salmon Picatta
*Roasted Golden Potatoes, Seasonal Vegetables,
Lemon Butter Caper Sauce*

Risotto Your Way
Parmigiano, Wild Mushroom, or Braised Short Rib

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

Tagliatelle Bolognese
*House Meat Sauce, Mascarpone,
Whipped Ricotta*

Cavatelli
*Broccoli Rabe, Sweet Sausage,
Garlic, EVOO*

Short Rib Ragù Pappardelle
*Fresh Pasta, Braised Short Rib,
Shaved Parmigiano*

Truffle Pappardelle
*Wild Mushroom, Baby Spinach,
Black Truffle, Shaved Parmigiano*

Linguine Alle Vongole
Little Neck Clams, Garlic, White Wine