

# Impastato's Restaurant

\$85.00 Dinner Package

\$80.00 per person (plus tax & 20% gratuity) for reservations call 504-455-1545  
Includes 1/2 hour of cocktails (includes premium brands) and house wine with dinner.

1ST COURSE - ONE OF IMPASTATO'S SPECIAL SEAFOOD APPETIZERS

2ND COURSE - A COMBINATION OF TWO FAVORITE PASTA DISHES

## *Fettucine Alfredo*

Homemade pasta noodles mixed with  
imported Romano cheese, butter, cream,  
and freshly cracked pepper

## *Pasta Asciuta*

Homemade pasta in a light tomato  
gravy with crushed red pepper  
and imported cheeses

3RD COURSE - GARDEN FRESH SALAD MADE WITH CRISP ROMAINE LETTUCE LEAVES  
AND PLUMP CHERRY TOMATOES, TOSSED WITH OUR HOMEMADE SPECIAL HOUSE  
DRESSING

4TH COURSE - CHOICE OF ONE OF THE FOLLOWING ENTREES

## *Veal Marianna*

Breaded baby white veal, pan sautéed with a light touch of garlic, topped with  
fresh mushrooms and artichoke hearts.

## *Veal, Chicken or Eggplant Parmesan*

Pan fried, baked in tomato gravy topped with parmesan cheese

## *Fresh Fish Marianna*

Fresh fish breaded, pan sautéed with a light touch of garlic, topped with  
fresh mushrooms and artichoke hearts.

## *Shrimp Scampi*

Jumbo shrimp sautéed in lemon and butter with just a hint of garlic

## *Fresh Fish or Soft Shell Marchello*

Topped with lemon sauce, butter crabmeat and shrimp

## *Pecan Smoked Filet*

Filet of beef smoked over pecan wood chips

5TH COURSE - DESSERT-AMARETTO PARFAIT

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