

DiFebo's Restaurant

GRACIOUSLY WELCOMES *Delaware Dines Out*

SEPT. 27 TO OCT. 3RD. 3 COURSES FOR \$ 30.00

SELECT 3 (FROM 4 CHOICES) OF THE FOLLOWING:

~ Appetizer ~

CRAB PIZZA IN A NOOD BREAD

Crab Meat sautéed with Sliced Mushroom, Roasted Red Pepper and Baby Spinach. Garnished with Shredded Mozzarella. Finished With Home Made Balsamic Glaze.

CRISPY FRIED ZUCCHINI

Flash Fried Zucchini Wedges, sprinkled with Pecorino Romano Cheese. Accompanied with Bob's Red Sauce.

~Salad ~

CAESAR SALAD

Classic, timeless, delicious.

or

HOUSE MIXED GREENS

Artisan Lettuce and Baby Arugula tossed in a Pear Vinaigrette. Topped with a Imported Prima Donna Cheese and Roasted Fresh Pears.

~ Entrees ~

RAVIOLI QUATTRO FORMAGGI W/ CRAB MEAT

Pasta Pillow Filled with Four Cheeses, (Fontina, Pecorino Romano, Shredded Mozzarella and Seasoned Ricotta) topped with a sautéed Crab Meat, Julienne Vegetable, Roasted Red Pepper And Baby Arugula in a Roasted Garlic Cream Sauce. Garnished with Sliced Italian Parma. Finished with Fresh Herbs and E.V.OO.

STUFFED PORK CHOP & PORCINI RISOTTO

Fresh Rosemary Encrusted Center Cut Pork Chop. Served Over Porcini Risotto and Sautéed Haricot Verts. Finished with a natural Reduction Sauce.

FRESH HERB CRUSTED SALMON W/ ROASTED SHALLOT MASHED POTATO

Fresh Herb Crusted Atlantic Salmon. Served Over Roasted Shallot Mashed Potato and Sautéed Fresh Asparagus. Finished with a Saffron Lobster Tomato broth. Garnished with a Crispy Onion.

Special Dessert Features

Homemade Tira Misu

~ Or ~

Home Made Fruit Cobbler