



## Europa Pastries

COFFEE SHOP

— ESTD 1998 —

### 2024 Fall River Restaurant Week Dining Deal

#### Prices as Marked Below

*(Price does not include beverages, tax or gratuity)*

Choose **ONE** of the Options Below for **\$18.00**

#### OPTION 1: Taste of Italy

##### Pasta 3 Ways

Take your taste buds on a journey through Rome, Italy and enjoy “Pasta 3 Ways.” Perfectly cooked Bucatini pasta served with 3 different flavors of traditional Roman sauces. The first is Amatriciana, a classic sauce combined with guanciale, Italian salt-cured pork, black pepper and dried chilies. Next we have Carbonara, a staple dish served at all Roman Trattoria, this sauce contains guanciale, Pecorino Romano cheese, and eggs. Our last flavor is Alla Gricia, which translates to simple ingredients; this includes guanciale, Pecorino Romano cheese, and black pepper.

##### Tiramisu & Truffles

Mascarpone cream on a sponge base covered by a row of espresso drenched ladyfingers, topped with waves of mascarpone and dusted with cocoa powder. Complimented with creamy chocolate truffles, orange sauce, chocolate crumble, and vanilla crisp.

#### OPTION 2: Taste of Greece

##### Moussaka

Traditional Greek casserole with layers of tender roasted eggplant, zucchini, served with a rich and flavorful sauce made of mushrooms, and finished with a topping of rich creamy béchamel sauce.

##### Baklava

A pastry cup filled with alternating layers of mixed nuts and Phyllo dough, then served hot out of the oven with a pour your own signature Baklava syrup. Complimented with a scoop of vanilla gelato.



**Regular Menu Also Offered**

**Offered Monday - Saturday: 11:00 am - 4:00 pm**

**and Sunday: 11:00 am - 1:00 pm**