

# CAFÉ VIA LINDA DINNER MENU 480-201-4222



**\$16 + FOR ONE \$30 + FOR TWO \$50 + FOR FOUR \$70 + FOR SIX**  
**CALL US BY NOON, WE HAVE YOUR DINNER READY TO PICK UP BETWEEN**  
**3:00 AND 5:00 PM, HOT AND READY TO EAT, OR HOLD!**  
**[WWW.CAFEVIALINDA.COM](http://WWW.CAFEVIALINDA.COM)**

## WEEK OF FEBRUARY 22 - FEBRUARY 27, 2021

**AVAILABLE ALL WEEK - - MOM'S OLD FASHIONED MEATLOAF** — made with diced carrot, onion, peppers, and a delicious sweet tomato sauce served with rustic mashed potato and seasoned sautéed carrots. dessert: choice of fresh baked cookies  
» add green salad for \$3 per person

**02-22 MONDAY - HOUSE MADE SWEDISH MEATBALLS** — in a velvety beef gravy served with wide egg noodles and sautéed green beans. dessert: fresh baked chocolate chip cookie  
» add green salad for \$3 per person

**02-23 TUESDAY - SPINACH-ARTICHOKE CHICKEN THIGHS** — Bone in chicken thighs with spinach & artichoke spinach in creamy sauce with parmesan cheese and a hint of garlic. Served with jasmine rice. Dessert: cinnamon bread pudding  
» add a green salad for \$3 per person

**02-24 WEDNESDAY - SHEPHERD'S PIE** — seasoned ground sirloin, with green beans, carrot, corn, sautéed onion, in a rich gravy topped with garlic mashed potato. served with a green salad  
» dessert: choice of fresh baked cookies

**02-25 THURSDAY - POPPYSEED CHICKEN CASSEROLE** — tastes like old fashioned fried chicken & gravy, served with rustic mashed potato, choice of fresh baked cookies for desert  
» add sautéed green beans or green salad for \$3 per person.

**02-26 FRIDAY - CHICKEN CACCITORE** — Bone in chicken braised with white wine, tomato, red peppers and garlic, served with a side of spashetti noodles. dessert: panna cotta with fruit compote  
» Add a caesar salad for \$3 per person

## WEEK OF MARCH 1- MARCH 5, 2021

**AVAILABLE ALL WEEK: - CHICKEN PICCATA** — sautéed chicken cutlets in a classic lemon caper sauce served with buttery parmesan noodles and a caesar salad with housemade croutons. dessert: fresh baked cookie  
» upgrade dessert to panna cotta with fruit for \$3 per person

**03-01 MONDAY - CHICKEN DIVAN** — Layers of chicken and broccoli in a rich, flavorful cheddar cheese sauce, topped with a golden crispy panko crust. served with a side of jasmine rice. dessert: choice of fresh baked scone or muffins  
» add a green salad for \$3 per person

**03-02 TUESDAY - BEEF STROGANOFF** — Thin slices of beef, mushrooms and onion in a sour cream sauce. served with wide egg noodles. dessert: cinnamon bread pudding  
» add a green salad or sautéed green beans for \$3 per person

**03-03 WEDNESDAY - BRUSCHETTA CHICKEN** — Baked chicken breasts with parmesan cheese topped with a fresh tomato basil salsa. served with garlic parmesan pasta and sautéed green beans. dessert: choice of fresh baked cookies  
» add a caesar salad for \$3 per person

**03-04 THURSDAY - STUFFED PEPPERS** — Colorful bell peppers (2 ea) stuffed with ground sirloin, rice, tomato,veggies, and spices. Served with a green salad (can be done vegetarian by request)  
» desert: cinnamon bread pudding

**03-05 FRIDAY - CLASSIC LASAGNE** - — Sweet Italian sausage and beef layed with fresh pasta, ricotta cheese, bechamel, mozarella and tomato. This can be prepared vegetarian. served with a cesar salad. dessert: panna cotta with fruit compote.