



Dinner Specials

Appetizers

Mozzarella In Carrozza (v)

Pan-fried, breaded fresh buffalo mozzarella served with a side of marinara sauce 11

Stuffed Portobello Mushroom (v)

Spinach, chopped provolone, artichokes, topped with cheddar cheese cream 13

Stuffed Mussels

PEI Mussels stuffed with various cheeses, parsley, breadcrumbs, sautéed 12

Stuffed Asparagus

Asparagus stuffed with provolone cheese, prosciutto, breaded and deep fried served with spicy ranch sauce on the side 12

Entrees

Veal Chop Alla Parmigiana

Grilled Veal chop topped with melted mozzarella and homemade tomato sauce served with potato and vegetable 34

Sautéed Mare e Monte Linguine

Littleneck clams sautéed with broccoli rabe & mild Italian sausage, tossed in a white wine garlic sauce served with linguine 23

Grilled Chicken Paillard (GF)



Thinly sliced ORGANIC chicken breast marinated in fresh herbs, garlic and lemon served with garlic & olive oil sautéed broccoli rabe and fire roasted red peppers 22

Paccheri Portobello

Cubed beef with Portobello mushroom sautéed with shallots in a Portobello cream sauce served over rigatoni served with Paccheri pasta 24

Blackened Prime Rib Blue

Hand carved queen cut prime rib, blackened, sautéed with onions and mushrooms topped with gorgonzola cheese served with spinach and potato of the day 36

Bucatini Chicken Pesto

Bucatini pasta sautéed with with pesto and organic chicken 23

Dessert

NEW Cremosa a Chokolata 7

NEW Spumoni Bomba 7