

Dinner Specials

April 18-23, 2017

Salads & Starters

Antipasti e Insalate

Sriracha Sticky Wings

Seasoned wingets and fried then lightly tossed in a Sriracha honey sauce. Served with celery and creamy ranch for dipping. \$11.99

Ostriche Fritte (6)

Six Fresh Chesapeake oysters dipped in cornmeal and flash-fried. Served on a bed of lettuce with your choice of dipping sauce. \$10.99

Polpette Italiana

Three homemade meatballs baked in tomato basil marinara with melted fresh mozzarella. Served with garlic bread. \$8.99

Ravioli Fritti

Six cheese-filled ravioli battered and flash-fried. Served with our secret spicy tomato marinara dipping sauce. \$9.99

Athena Summer Basket

Sliced blackened char-grill chicken breast and crumbled feta cheese atop fresh mixed greens and baby spinach leaves, green onion, cucumber chips, walnuts and watermelon cubes tossed in a tortilla basket. Drizzled with extra virgin olive oil and balsamic glaze. \$14.99

Cozze al Rosario

One dozen Prince Edward Island Mussels sautéed in our creamy sherry rose sauce and served with garlic crostinis. \$13.99

The Chef's Specials

Choice of Soup of The Day & Side Salad

Prime Rib 14oz.

Slow roasted corn-fed western beef temperature to your liking. Served with your choice of a starch and vegetable. \$26.99

Lamb Stew

Seasoned lamb shoulder slow simmered with pearl onion, carrots and peas in lamb stock tossed over boiled potato cubes. \$18.99

Pepper Steak

Tender cubes of beef tips slow simmered in beef stock with fresh green bell peppers. Served over rice. \$19.99

Petto di Pollo

Lightly battered chicken breast sautéed in a white wine cream sauce with artichoke hearts, fresh mushrooms and organic grape tomatoes. Served over capellini pasta. \$17.99

Vongole alla Toscana

Cherry stone clams sautéed with fresh tomatoes, squash, zucchini and fresh spinach in our made to order creamy rose sauce with dry-aged Tuscan herbs over linguine pasta. \$17.99

Pesce Capperi

Atlantic salmon chunks sautéed with capers, cherry tomatoes and baby spinach in a made to order white lemon butter scampi sauce over capellini (angel hair) pasta. \$21.99

Coda di Aragosta

6oz Succulent lobster tail topped over-stuffed with 8oz fresh jumbo lump crab cake then slow baked with imperial sauce. Served with your choice of a starch and vegetable. \$28.99

15% Gratuity Will Be Added To Each & Every Dine-In Check