

Dinner Specials

May 15-21, 2017

Salads & Starters

Antipasti e Insalate

Agnello Dolce (Antipasto)

(-Appetizer-) Grilled all natural Australian baby lamb chops sautéed with pineapple chunks and scallions in our honey barbecue sauce. Served with seasoned crostinis. \$17.99

Polpette Italiana

Three homemade meatball 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

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

Avocado Blackened Basket

Blackened Char-grilled chicken breast, grated Parmigiano Reggiano cheese and avocado atop fresh mixed greens and spinach leaves tossed with sweet corn, cherry tomato, roasted red peppers, red onion, cucumber chips and honey walnuts in a flour tortilla basket. Enjoy with your choice of dressing on the side. \$14.99

The Chef's Specials

Choice of Soup of The Day or Side Salad

Soft Shell Crab Platter

Two whale blue crab soft shells seasoned, battered and pan-fried, finished with lemon pepper butter. Served with your choice of starch and vegetable. \$26.99

Prime Rib 14oz.

Slow roasted corn-fed western beef temperature to your liking. Served with scalloped potato and grilled spring medley. \$28.99

Agnello Alla Griglia

6 Char-grilled all natural Australian baby lamb chops in au jus sauce. Served with your choice of starch and vegetable. \$29.99

Lamb Stew

Seasoned lamb shoulder slow simmered with pearl onion, carrots and peas in lamb stock tossed over boiled potato cubes. \$17.99

Fresh Ham

Well seasoned and slow baked pork shoulder carved and tossed over apple raisin stuffing smothered with pan gravy. Served with your choice of a starch and vegetable. \$14.99

Pollo Avlona

Tender chicken breast well-marinated, lightly battered and sautéed in our made to order white wine lemon butter sauce with fresh basil, roasted red peppers, artichoke hearts and imported feta cheese. Tossed over linguine pasta. \$18.99

Bella Primavera

Mamma's Garden! Sautéed chunk of fresh eggplant, summer squash, sliced mushrooms, fresh tomatoes, baby spinach leaves and artichoke hearts tossed in our Tuscan herb creamy Alfredo atop penne pasta. \$15.99

Fontana Vienna

Scampi with A Twist! Fresh jumbo lump crabmeat atop lightly battered shrimp sautéed with roasted red peppers, fresh mushrooms and fire roasted artichoke hearts in our made to order creamy white wine, lemon, butter scampi sauce. Enjoy tossed over homemade mashed potatoes. \$22.99

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