

Dinner Specials

June 12-16, 2017

Starters

Antipasti e Insalate

Gamberitto Greco

5 Breadcrumb battered butterfly shrimp sautéed in our homemade tomato marinara with Ouzo 12 liqueur, cherry tomatoes and fresh basil. Topped crumbled imported feta cheese and fresh scallions. Served with seasoned crostinis. \$12.99

Polpette Italiana

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

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

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

Cozze Pomodoro

One dozen Prince Edward Island Mussels sautéed in our garlic tomato marinara sauce and served with seasoned crostinis. \$13.99

Ravioli Fritti

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

Lattuga alla Griglia

Two crisp romaine hearts smothered with extra virgin olive oil and Parmigiano Reggiano cheese then char-grilled and topped with diced tomatoes, red onions, bacon bites and our signature Caesar dressing. \$9.99

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. \$24.99

Lasagne Vegetales

An Old Country Recipe. Baked wide egg noodles, baby spinach, shredded carrots, broccoli florets and three cheeses layered with our homemade tomato marinara sauce. \$12.99

Chipotle Picante Shells

Cheese-filled stuffed shells topped with mixed bell peppers, eggplant, summer squash and zucchini sautéed in our made to order chipotle picante cream sauce. \$15.99

Conchiglie Rosa

Cheese-stuffed shells smothered with melted cheeses and topped with sautéed kale, cherry tomatoes and basil in our made to order creamy rose sauce. \$15.99

Pollo Santino

Tender chicken breasts lightly battered and sautéed with fresh mushrooms and fresh kale in our made to order imported Marsala wine creamy Alfredo over linguine pasta. \$18.99

Pesce Fiorentina

Founder lightly seasoned and sautéed with sliced mushrooms, baby spinach and imported feta cheese over linguine or rice. \$19.99

Linguine Cardinale

Fresh cold water lobster tail chunks sautéed with a southern Italian brandy in a creamy rose lobster sauce and tossed with linguine pasta. \$25.99

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