

Dinner Specials

June 19-25, 2017

Starters

Antipasti e Insalate

Cozze Pomodoro

One dozen Prince Edward Island Mussels sautéed in our garlic tomato marinara sauce and served with seasoned crostinis. \$14

Ravioli Fritti

Six cheese-filled ravioli battered and flash-fried. Served with our secret spicy tomato marinara dipping sauce. \$10

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. \$15

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. \$11

Polpette Italiana

Three homemade meatball baked in tomato basil marinara with melted fresh mozzarella. Served with garlic bread. \$9

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. \$10

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. \$25

Filetto Imperiale

8 oz. Corn-fed western beef tenderloin blackened rubbed and topped with fresh jumbo lump crab meat with imperial sauce. Served with your choice of starch and vegetable. \$29

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. \$13

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. \$16

Pollo Caterina

Tender chicken breast lightly battered and sautéed with Tuscan herbs, sun-dried tomatoes and baby spinach in our made to order creamy Marsala Alfredo over linguine noodles. \$18

Capellini Abruzzi

Handmade sweet Italian sausage sliced and sautéed with pepperoncini, mushrooms and ricotta cheese in a spicy tomato marinara and tossed over angel hair pasta. \$17

Gamberi Caprese

A Plate From The Old Country! Gulf shrimp sautéed with imported mozzarella, fresh basil and garlic in our secret tomato marinara. Tossed over penne pasta. \$21

Linguini Cardinale

Fresh cold water lobster tail chunks sautéed with fresh mushrooms in a southern Italian brandy creamy rose lobster sauce. Tossed with linguine pasta. \$26

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