

Free House Wine For Dad On Father's Day

Father's Day Holiday Specials

The Chef's Specials Menu - June 16-22, 2017

Salads & Starters

Chesapeake Flatbread

Minced chicken breast, creamy crab dip, sharp cheddar and mozzarella cheese smothered on pita flatbread. Then topped with diced scallions and fresh tomatoes. Served with cocktail for dipping. \$10.99

Ostriche Fritte (6)

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

Cozze al Rosario

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

Polpette Italiana

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

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

Ravioli Fritti

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

Chef's Specials

Chef's Specials Served w/ 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. \$25.99

Angnello alla Italiano

Lollipop lamb chops well marinated with Italian herbs and extra virgin olive oil. Tossed over capellini pasta with a fresh garden vegetable medley in marinara. \$31

Pepper Steak

Well marinated tenderloin tips slow simmered in beef stock with fresh green bell peppers. Served over rice. \$21

Filet Mignon

Corn fed western beef 8oz filet mignon char-grilled to your liking. Served with your choice of a starch and vegetable. \$26

Pollo al Brunello

Tender chicken breasts lightly battered and sautéed with fresh mushrooms in our made to order imported Marsala wine creamy Alfredo over mushroom-stuffed handmade ravioli pasta. \$21

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

Piatto di Mare

7oz Succulent lobster tail topped with lemon butter sauce alongside a broiled fresh jumbo lump crab cake and four fried butterfly shrimp. Served with your choice of a starch and vegetable. \$45

Coda di Aragosta

7oz 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. \$42

Linguini Cardinale

Fresh cold water lobster tail chunks sautéed with a southern Italian brandy in a creamy rose lobster sauce and tossed with linguine pasta. \$28

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