

Chef's Dinner Specials

August 7-13, 2017

Starters

Antipasti e Insalate

Edgar Allan Poe Basket

8oz Fresh jumbo lump crab cake broiled and tossed on our signature Caesar salad prepared with crisp romaine, homemade croutons, grated Romano and secret creamy Caesar dressing in a flour tortilla basket. \$22

Bruschetta alla Valentino

Diced ripe tomatoes, chopped Mediterranean olive medley, fresh mozzarella, red onion and basil. Drizzled with Imported EVOO and balsamic glaze. Served alongside parmesan and garlic crostinis. \$10

Ravioli Fritti (5)

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

Polpette Italiana (3)

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

Mushroom Tomato Arancini

Creamy Risotto, sun-dried tomatoes and mushrooms stuffed with fresh mozzarella and drizzled with blood orange gastrique sauce. \$10

Two Course Specials

Choice of Soup of The Day or Side Salad

Stuffed Peppers

Baked minced beef and rice with Mediterranean herbs over-stuffed in two bell peppers smothered with tomato marinara. \$14

Chicken Pot Pie

Chicken and vegetables with cream sauce baked with golden brown biscuit shell. \$15

Pepper Steak

Tender cubes of beef tips slow simmered in beef stock with fresh green bell peppers. Served over rice. \$21

Ravioli Benito

Char-grilled blackened rubbed chicken breast served over cheese-stuffed ravioli in our made to order sherry wine cream sauce with chopped fresh collard greens, cherry tomatoes and mushrooms. \$18

Caribbean Jerk Chicken

Half Chicken well marinated overnight in jerk Jamaican spice and char-grilled. Served with spiced Jamaican Island rice with beans. \$18

Gamberi di Monte

Shrimp sautéed in extra virgin olive oil with Parmigiano Reggiano, cherry tomato, baby broccoli florets and sliced mushrooms over capellini (angel hair) pasta. \$20

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