

# Dinner Specials

October 9-15, 2017

## The Chef's Specials

Choice of Soup of The Day or Side Salad

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### **Bistecca con Carciofi**

Twelve ounce rosemary rubbed New York Strip char-grilled to your liking topped with fresh artichoke hearts, onion and peas sautéed in a lemon-basil sauvignon blanc sauce. Served alongside long grained white rice.

\$25

### **Agnello con Salsa di Frutta**

Lollipop lamb chops seasoned and char-grilled to your liking topped with a tropical mint fruit salsa over long-grained white rice. Served alongside asparagus. \$30

### **Stuffed Peppers**

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

### **Pesce di Roma**

Cod loins lightly battered and sautéed with fresh spinach, mushrooms and tomatoes in our creamy roasted red pepper pesto over linguine pasta. \$21

### **Tortellini Vitello**

Homemade meatballs slow simmered in tomato sauce with sliced pepperoncini's, roasted red peppers and fresh mozzarella. Tossed with cheese-filled tortellini pasta. \$16

### **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

### **Salmone alla Fiorentina**

Pan-seared Atlantic Salmon topped with sautéed baby spinach, cherry tomatoes, fresh basil and Imported feta cheese in our made to order creamy rose alfredo over linguine pasta. \$24

**15% Gratuity Added To All Dine-In Orders**