

CHEF'S DINNER SPECIALS

February 26, 2018 - March 4, 2018

STARTERS

Antipasti e Insalate

Polpette Italiana (3)

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

Cozze al Rosario

One dozen Prince Edward Island Mussels sautéed in our creamy sherry rose sauce and served with garlic crostinis. \$14

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. \$11

Piadino D' amore

Italian-Style Flatbread. Tuscan spiced grilled chicken, chopped tomato, scallions, cilantro, avocado, fresh mozzarella, EVOO and basil pesto stuffed in a flour tortilla. \$11

Gorgonzola Citrus Basket

Blackened rubbed char-grilled sliced chicken breast, cucumber chips, red onion, sun-dried tomatoes, gorgonzola bleu cheese and orange cubes over mixed greens tossed in a flour tortilla basket. Enjoy with a fat-free creamy Italian dressing on the side. \$15

THE CHEF'S SPECIALS

Choice of Soup of The Day or Side Salad

Country-Style Cowboy Chop

14oz Char-grilled cowboy frenched pork chop (Bone-In) topped with sautéed bell peppers, onions, and fresh tomatoes in pan gravy over white rice. \$26

Prime Rib

16oz. Slow roasted corn-fed western beef. Served with spiced Jamaican Island rice with beans. \$ 29

Linguini Abruzzi

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

Conchiglie d' Giardino

Cheese-stuffed shells baked with melted cheese and topped with mixed bell peppers, fresh tomatoes, mushrooms and zucchini sautéed in a white wine lemon butter scampi sauce. \$15

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. \$18

Vongole Rosso

Cherrystone clams sautéed with artichoke hearts, cherry tomatoes and fresh basil in a made to order rosso (red tomato) clam sauce over linguine pasta. \$17

Pesce Fiorentina

Founder lightly seasoned and sautéed with sliced mushrooms, baby spinach and imported feta cheese in a basil wine lemon butter sauce. Served over linguine or rice. \$22

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