

Dinner Specials

June 11-17, 2018

Salads & Starters

Antipasti e Insalate

Dolci Noci Basket

Homemade chunky chicken salad mixed with seedless grapes, honey roasted walnuts atop of fresh mixed greens and spinach leaves tossed with cherry tomato, cucumber chips, fresh avocado and fried shoestring onions in a flour tortilla basket. Enjoy with your choice of dressing on the side. \$14

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

Athena Summer Basket

Sliced blackened char-grill chicken breast and crumbled feta cheese atop fresh mixed greens and baby spinach leaves, green onion, cucumber chips, walnuts and watermelon cubes tossed in a tortilla basket. Drizzled with extra virgin olive oil and balsamic glaze. \$14

Polpette Giulietta (3)

Three homemade meatball baked in our creamy rose tomato Alfredo marinara with basil and melted fresh mozzarella. Served with garlic bread. \$10

The Chef's Specials

Choice of Soup of The Day or Side Salad

Agnello con Carciofi

Australian rosemary rubbed baby lamb chops char-grilled to your liking topped with artichoke hearts, onion and peas sautéed in a lemon-basil sauvignon blanc sauce. Served over long grained white rice or pasta. \$31

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

Conchiglie alla Vodka

Cheese-stuffed shells smothered with melted cheeses and topped with sautéed kale, cherry tomatoes and basil in our made to order creamy rose sauce. \$17

Caribbean Jerk Chicken

Half Chicken well marinated overnight in jerk Jamaican spice and char-grilled. Served with spiced Jamaican Island rice with beans. \$16

Pollo Giovanni

Lightly breaded chicken breast over fresh eggplant, spinach and mozzarella cheese sautéed in our rosemary herb white wine sauce with penne pasta. \$19

Pesce Di Atene

Lightly battered cod loins sautéed with mushrooms and artichoke hearts in a roasted red pepper pesto sauce tossed with spaghetti pasta. \$21

Soft Shell Crab Platter

Two whole blue crab soft shells seasoned, battered and pan-fried, finished with lemon pepper butter. Served with your choice of starch and vegetable. \$24

15% Gratuity Will Be Added To All Dine-In Orders