

Dinner Specials

July 16-22, 2018

Salads & Starters

Antipasti e Insalate

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. \$12

Ravioli Fritti (5)

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

Cozze al Romeo

One dozen Prince Edward Island Mussels sautéed in our picante marinara and served with garlic crostinis. \$14

Sriracha Sticky Wings

Seasoned wingets and fried then lightly tossed in a Sriracha honey sauce. Served with celery and creamy ranch for dipping. \$11

Polpette Italiana (3)

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

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

The Chef's Specials

Choice of Soup of The Day or Side Salad

Melanzana Caprese

Seasoned and battered eggplant flash-fried stacked with fresh mozzarella and basil. Served over linguine pasta tossed in our tomato marinara with mushroom, tomato, onions and Kalamata olives. \$17

Salsiccia Pavlara

Aged sweet sliced sausage sautéed with mushrooms, bell peppers, red onion and fresh buffalo mozzarella cheese in our secret tomato marinara over penne pasta. \$16

Bella Primavera

Mamma's Garden! Sautéed chunk of fresh eggplant, summer squash, sliced mushrooms, fresh tomatoes, baby spinach leaves and artichoke hearts tossed in our Tuscan herb creamy Alfredo atop penne pasta. \$17

Salmone di Santorini

Fresh Atlantic Salmon sautéed with fresh cherry tomatoes, scallions and Imported feta cheese in our made to order basil white wine sauce over angel hair pasta or white rice. \$26

Linguini alle Vongole

Little neck clams sautéed in white wine garlic tomato marinara over linguine pasta. \$17

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