

Dinner Specials

July 2-8, 2018

Salads & Starters

Antipasti e Insalate

Cozze al Rosario

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

Ravioli Fritti (5)

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

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. (quesadilla style) \$11

Chipotle Ranch Basket

Sliced fried chicken breast, bacon bits, cucumber, crisp mixed greens, cabbage, diced tomatoes, and scallions tossed in a tortilla basket. Enjoy with creamy chipotle ranch on the side. \$14

The Chef's Specials

Choice of Soup of The Day or Side Salad

Chicken alla King

Tender boneless chicken breast cubes in cream sauce with peppers and mushrooms. Served over rice or pasta noodles. \$16

Petto di Pollo

Lightly battered chicken breast sautéed in a white wine cream sauce with artichoke hearts, fresh mushrooms and organic grape tomatoes. Served over capellini pasta. \$18

Salsiccia Verde

Italian Sausage links sliced and sautéed with baby spinach and fresh mushrooms in an Italian herb sherry wine sauce over capellini pasta (angel hair). \$15

Salmone Regina

Scampi with A Twist! Pan seared Atlantic Salmon with roasted red peppers and fresh mushrooms sautéed in our made to order creamy white wine, lemon, butter scampi sauce over homemade mashed potatoes. \$23

Shrimp Athena

Gulf shrimp, mushrooms and artichoke hearts sautéed in a creamy roasted red pepper pesto sauce and tossed with penne 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. \$22

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