

# *The Chef's Weekly Specials*

March 11-14, 2019

## THREE COURSE DINNER

### PRIMI

STARTER / FIRST PLATE (CHOOSE ONE)

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MARYLAND CRAB SOUP

GREEK SALAD OR CAESAR

SAUSAGE WINE SAUCE

Sliced sweet Italian sausage, bell peppers, tomato, onions and fresh basil sautéed with EVOO.

RAW BAR (4)

Four Chesapeake oyster in a half shell

BUFFALO WINGS (4)

(4) Hot, Mild, BBQ, Old Bay, Honey Dijon, Lemon Pepper.

POLPETTE ITALIANO (2)

Two grande homemade meat balls in tomato marinara, baked with fresh mozzarella.

### SECONDI

MAIN ENTRÉE / SECOND PLATE (CHOOSE ONE)

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LASAGNE VEGETALES

An Old Country Recipe. Baked wide egg noodles, baby spinach, shredded carrots, broccoli florets and three cheeses layered with our homemade tomato marinara sauce. \$21

TRADITIONAL LAMB STEW

Seasoned lamb shoulder slow simmered with pearl onion, carrots and peas in lamb stock over boiled potato cubes. \$25

PASTA DA VINCI

Tender marinated and seasoned chicken breast cubes sautéed in our creamy Madeira wine sauce with fresh mushrooms, roasted red peppers and onions. Tossed over penne pasta. \$25

SALMON TUSCANY

Pan-seared Atlantic Salmon and sautéed with fresh tomatoes, squash, zucchini and fresh spinach in our made to order creamy rose sauce with dry-aged Tuscan herbs over linguine pasta. \$27

### DULCE

DESSERT / SWEETS (CHOOSE ONE)

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DIABOLO CHOCOLATE

GOLDEN CAKE W/FUDGE

STRAWBERRY SHORT CAKE

RED VELVET CAKE

CARROT CAKE

GERMAN CHOCOLATE CAKE

15% GRATUITY WILL BE ADDED TO EACH & EVERY DINE-IN CHECK