

Previously offer Dinner Specials

Eggplant Rollatini.....\$14.95

Pan sautéed eggplant cutlets stuffed with ricotta and mozzarella cheese, baked in the oven with marinara sauce, served atop a bed of linguine pasta tossed in a pesto sauce

Salmon Filet Agrodolce.....\$18.95

Grilled filet of salmon topped with a classic Italian sauce with balsamic vinegar and sugar which adds a touch of sweetness and acidity to this wonderful fish, served with grilled fresh asparagus

Veal Scallopine alla Marsala.....\$17.95

This is a classic Italian dish of tender veal medallions sautéed with sweet Marsala wine and sliced white mushrooms

Pasta Rosa.....\$15.95

Pan seared morsels of Alaskan Salmon served over farfalle pasta (bow ties) tossed in a cream sauce with peas and Italian bacon

Tuscan Chicken Risotto

Italian herb marinated boneless chicken breast, sliced mushrooms and pecorino romano cheese, served in a creamy Arborio rice

Dover Sole Francaise

This delicate filet of fish coated in an egg batter, pan sautéed with fresh lemon juice, white wine and sweet cream butter

Pork Chop Calabrese

Pork chops grilled to perfection, served with sautéed onions, green peppers and diced potatoes in olive oil and garlic

Chicken Sorrentino.....\$16.95

Pan seared boneless breast of chicken baked with Italian prosciutto, eggplant, mozzarella cheese and a filetto di pomodoro sauce. Served with penne in a pesto cream sauce and garlic bread

Asian Salmon.....\$18.95

Grilled filet of salmon served with a citrus soy reduction, ginger scented green beans and wasabi mashed potatoes

Filet Mignon.....\$26.95

Peppercorn dusted beef tenderloin cooked to perfection, served with a sundried tomato demi glace, asparagus spears, and parsley potatoes

Braised Lemon Pork.....\$13.95

Tender pieces of pork, slow cooked with lemon, onions, mushrooms and potatoes in a savory sauce

Seared Pork Loin.....\$15.95

Topped with a fennel, caper and tomato sauce, served with pan-fried parmesan polenta

Veal Saltimbocca.....\$14.95

Sauteed with prosciutto, sage, mushrooms, and diced tomatoes in a rich demi glace

Veal Caciofole.....\$13.95

Cutlets sautéed with mushrooms, artichoke hearts, and garlic, topped with wine sauce

Pistachio Crusted Rack of Lamb.....\$26.95

Served with balsamic lamb jus and gratin potatoes

Braised Short Ribs.....\$14.95

Served with pan gravy and roasted shallot mashed potatoes

Pesto Rubbed Rack of Lamb.....\$24.95

Served with a sundried tomato demi glace and roasted garlic mashed potatoes

Tasty Pineapple and Chipotle BBQ Pork Ribs.....\$14.95

Served with a caramelized onion and gruyere gratin potato

Veal Francaise.....\$16.95

Egg battered veal with a lemon wine sauce, served with fresh garlic broccoli

Beef Wellington.....\$24.95

Filet mignon, liver pate, and duxelles of mushrooms, wrapped in a puff pastry, topped with a Marsala demi glace. Served with yellow and green squash.

Veal Soprano.....\$16.95

Breaded veal with prosciutto, spinach, and provolone, with a sundried tomato Marsala sauce

Spiced Onion Crusted Chicken Breast.....\$12.95

Served on white bean ragout, with smoked tomato coulis and sour cream

Chicken Rabiatta.....\$14.95

Chicken parts with rosemary, garlic, and balsamic vinegar

Dijon-Rosemary Marinated Chicken.....\$13.95

Breast with sundried tomato cream sauce and julienne vegetables

Chicken Provencal.....\$12.95
Sautéed breast tossed with fresh tomatoes, garlic, olives and mushrooms

Seared Chicken Braciola.....\$13.95
Thin breast rolled with spinach, prosciutto, and Manchego cheese. Served with mushroom risotto and Madeira demi glace

Chicken Saltimbocca.....\$14.95
Stuffed breast with prosciutto, spinach, and cheese. Served with risotto and red pepper coulis.

Grilled Greek Chicken with Pasta.....\$13.95
Grilled breast, spinach, roasted red peppers, and balsamic reduction.

Grilled Mediterranean Marinated Chicken.....\$13.95
Served with herbed feta couscous and olive tapenade

Chicken & Andouille Sausage Jambalaya.....\$14.95
Sautéed chicken tenderloin and Andouille sausage in a spicy tomato sauce served over rice

Chicken Puttanesca.....\$14.95
Seared chicken breast with tomatoes, olives, and capers

Roasted Bourbon Glazed Half of Chicken.....\$14.95
Served with roasted red smashed potatoes

Baked Chicken Rollatini.....\$16.95
Stuffed with prosciutto, spinach, mushrooms and Swiss cheese. Served with a white wine sauce and seasoned mashed potatoes.

Bistro Chicken.....\$15.95
Grilled chicken breast topped with sundried tomato pesto, prosciutto and mozzarella cheese, with a white wine mushroom sauce

Crab Gardiner Stuffed Dover Sole.....\$18.95
Julienne carrot, zucchini, yellow squash, and crab wrapped in Dover sole. Served with a crab, lemon beurre blanc.

Barbeque Glazed Salmon.....\$14.95
Served with sautéed seasonal vegetables

Grilled Pancetta Wrapped Shrimp.....\$15.95
Served with Creole rice and Harissa sauce

Sautéed Shrimp with Linguine Mediterranean Style.....\$16.95

Jumbo shrimp, sundried tomatoes, artichoke hearts, calamata olives, and roasted garlic tossed in a sweet vermouth, butter sauce

Walnut Crusted Grouper.....\$14.95
Served with grilled marinated vegetables

Seafood Risotto.....\$16.95
Shrimp, bay scallops, clams and haddock, served in a creamy white rice

Peppercorn Crusted Salmon.....\$14.95
Topped with smoked tomato and mushroom cream sauce

Baked Polenta.....\$10.95
Topped with mushrooms, sausage, and tomato sauce

Farfalle Ala Vodka Sauce.....\$9.95
Bow tie pasta with Prosciutto, mushrooms, and light cream sauce

Radiatore Ala Pomodoro.....\$9.95
Pasta with tangy tomato and sausage sauce

Verdi Marinated Shrimp & Scallions Brochette.....\$17.95
Served over Spanish rice

Lattice Puff Salmon.....\$16.95
Atlantic salmon wrapped in puff pastry, served with an orange beurre blanc.

Seafood Stuffed Tilapia.....\$17.95
Tilapia filet stuffed with lobster, crab and shrimp, served with citrus beurre blanc.

Grilled Five Spice Rubbed Ahi Tuna.....\$17.95
Topped with a ginger orange glaze, served with julienne vegetables

Baked Catfish Jardiniere.....\$16.95
Catfish filet stuffed with julienne vegetables and herb butter, topped with lemon beurre blanc. Served with copper penny carrots.

Macadamia Crusted Mahi-Mahi.....\$17.95
Topped with a coconut beurre blanc, served with a vegetable ratatouille.

Garlic Roasted Shrimp & Scallop Scampi.....\$18.95
Served with parmesan risotto

Cajun Seafood Trio.....\$17.95

Mahi-Mahi, Dover sole, and jumbo shrimp, topped with sweet pepper jelly & served with Spanish rice

Farfalle & Scallops.....\$18.95

Seared scallops, broccoli, grape tomatoes and fresh basil, tossed in a roasted garlic aioli

Baked Shrimp Florentine.....\$17.95

Topped with a lemon beurre blanc sauce, and served with a seasoned, twice-baked potato

Stuffed Eggplant Parmesan.....\$13.95

Stuffed with ricotta and Romano cheese with marinara sauce