

THURSDAY

Combo Night Menu

Includes

Cup of Chefs' Soup or Side Salad, Any Entree

Chicken & Shrimp \$27

Served With Pasta Same Sauce

Francese

Egg Battered & Sautéed In A White Wine, Lemon
& Butter Sauce

Oreganata

Broiled With Seasoned Breadcrumbs In Scampi
Sauce

Primavera

Grilled & Served Over Sautéed Garden Vegetables
Rapini

Grilled & Served Over Broccoli Rabe

Parmigiana

Baked With Tomato Sauce & Mozzarella

Shrimp & Salmon \$30

Served With Pasta Same Sauce

Oreganata

Broiled With Seasoned Breadcrumbs In Scampi Sauce

Scampi

Broiled In Garlic, White Wine & Butter Sauce

Primavera

Grilled & Served Over Sautéed Garden Vegetables

Cajun

Seared With Cajun Spices Over Grilled Vegetables

Picatta

Sautéed With Peas, Pepperoncini & Artichoke

Hearts In A White Wine, Lemon & Butter Sauce

Chicken & Veal \$27

Served With Pasta Same Sauce

Piezano

Breaded Cutlets Topped With Sautéed Broccoli
Rabe, Cherry Peppers & Melted Mozzarella In

Lemon & Butter Sauce

Sorrentino

Layered With Sliced Prosciutto, Eggplant & Melted
Mozzarella In Marsala Sauce

Marsala

Sautéed In A Marsala Wine Sauce With Fresh

Mushrooms & Scallions

Francese

Egg Battered & Sautéed In A White Wine, Lemon
& Butter Sauce

Sole & Shrimp \$29

Served With Pasta Same Sauce

Oreganata

Pan Seared & Topped With Seasoned Breadcrumbs
In Scampi Sauce

Scampi

Broiled In Garlic, White Wine & Butter Sauce

Livornese

Sautéed In Marinara Sauce With Mixed Olives,
Capers & Scallions

Parmigiana Platters \$24.95

Pick One From Each Section

Baked With Tomato Sauce & Mozzarella

Chicken

Eggplant

Eggplant Rollatini

Ravioli (4)

Stuff Shells (4)

Baked Ziti

& Homemade Dessert

Thursday 4PM - 10PM Only. Not For Parties Larger Than 8. Excludes Holidays.
Cannot Be Combined With Any Other Offers Or Specials. Dine In Only. No Sharing

SUNDAY

Complete Dinner Menu 31.95 Per Person

Includes

Appetizer (for 1),
Main Course &
Homemade Dessert

Appetizers

| | | |
|--------------------|---------------------|------------------------|
| Fried Calamari | Baked Stuffed Clams | Caesar or Garden Salad |
| Eggplant rollatini | Stuffed Mushrooms | Chefs' Soup |

Main Course

Chicken Piezano

Chicken Cutlets Topped With Sautéed Broccoli Rabe,
Cherry Peppers & Melted Mozzarella In Lemon Sauce

Chicken Fiorentina

Sautéed Chicken Topped With Sautéed Spinach & Melted
Mozzarella In Marsala Brown Sauce

Shrimp Caprese

Grilled Jumbo Shrimp Over Chopped Fresh Mozzarella,
Tomato, Vegetables & Avocado With Balsamic Drizzle

Salmon Spiedino

Fresh Herb & Lemon Marinated Salmon Skewer Over
Mixed Sautéed Vegetables Strings

Salmon Dijon

Seared Salmon Topped With Creamy Dijon Mustard Sauce
Over Grilled Vegetables

Veal Rapini

Breaded Veal Cutlets Topped Sautéed Broccoli Rabe & Sun-
Dried Tomatoes & Melted Mozzarella

Vongolo Forte

Clams, Shrimp, Pancetta, Tomatoes & Sliced Cherry Peppers
Sautéed In Garlic & Olive Oil Sauce Over Linguine Pasta

Chicken Rustica

Sautéed Chicken Breast Layered With Spinach, Roasted
Peppers, Melted Mozzarella In Demi-Glaze Sauce

House Made Pappardelle Pasta

Baked With Meatballs, Sausage, Meat Sauce & Mozzarella

Chicken Scarpariello

Sautéed With Sliced Sausage, Potatoes, Peppers, Onions &
Rosemary In Lemon Sauce Over Penne

Sole Livornese

Pan Seared With Mixed Olives, Capers & Scallions In
Marinara Sauce Served With Linguine

Broiled Branzino

Broiled Filet Of Branzino In Lemon, Garlic & Wine Sauce
Over Broccoli Rabe

&
Homemade Dessert

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