



Specials

Salads

Beets Salad over arugula with celery, onions, goat cheese, almonds in red wine vinegar.

Fennel Salad with mixed greens, orange, carrots, cherry tomatoes, raspberry, feta cheese in apple vinegar dressing.

Chop Salad iceberg lettuce, salami, tomatoes, onions, provolone cheese, ham, olives in italian dressing.

Iceberg Lettuce Salad with bacon, tomato, onions in blue cheese dressing.

Appetizers

Mozzarella in Carrozza stuffed with prosciutto served with marinara sauce.

Scungilli Fra diavolo sauteed in spicy marinara sauce.

Grilled Eggplant topped with mozzarella, tomato with balsamic glaze on top.

Burrata Cheese arugula, grilled asparagus, tomatoes in chives dressing.

Mussels Saffron sauteed in saffron, citrus sauce.

Zucchini Rollatini stuffed with ham, mozzarella cheese in pink sauce.

Entrees

Grilled Filet Mignon and Shrimp Scampi served with mashed potatoes and broccoli rabe

Grilled Rack of Lamb with baked sweet potato, asparagus in rosemary sauce.

Pan Seared Scallops over yellow risotto with spinach with balsamic glaze on top.

Grilled Ribeye with melted gorgonzola on top in balsamic reduction sauce over sauteed mushrooms, onions and peppers.

Pan Seared Grouper and Shrimp over sauteed mushrooms, artichoke, broccoli rabe, sun dried tomatoes with pesto sauce on top.

Snapper Piccata with Shrimp and diced tomatoes over linguine pasta.

Gnocchi Caprese in a marinara sauce with melted mozzarella cheese on top.

Chicken Romano topped with spinach, sun dried tomatoes, mozzarella in pink sauce over cheese risotto.

Baked Sea Bass topped with mashed sweet potato with balsamic glaze on top over broccoli rabe.

Grilled Skirt Steak Giambotta with hot sausage, onions, peppers, mushrooms, brown sauce over escarole and beans.

Veal and Peppers Ragù served over pappardelle pasta.

Roasted Chicken on the Bone in rosemary sauce over mushroom risotto.

Lobster Tail and Shrimp in a marsala sauce over fettuccine pasta.