



Specials

Salads

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

Iceberg Lettuce with crispy bacon, tomato, onions in ranch dressing.

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

Mango Salad with arugula, strawberries, dried cranberries, in apple vinegar dressing with shaved parmigiano cheese on top.

Appetizers

Stuffed Artichoke with bread crumbs, parmigiano cheese, capers, anchovies in lemon sauce.

Grilled Octopus arugula, grilled asparagus, tomatoes in chives dressing.

Stuffed Portobello with crabmeat in garlic cream sauce.

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

Shrimp Bisque Soup in lightly cream sauce served with garlic bread.

Scungilli Fra diavolo in a spicy marinara sauce.

Mozzarella in Carrozza stuffed with prosciutto served with marinara sauce on side

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 mushroom risotto with balsamic glaze on top.

Lobster Tail and Shrimp in fra diavolo over pappardelle pasta.

Gnocchi Pesto in cream sauce with grilled shrimp on top.

Red Snapper Piccata with shrimp and diced tomatoes in lemon, capers white wine sauce over broccoli rabe and roasted potatoes.

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

Chicken Rollatini stuffed with ham, sun dried tomatoes, spinach and provolone cheese in mushroom sauce over cheese risotto.

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

Grilled Veal Chop in mushroom cream sauce over cavatelli pasta.

Grilled Tuna and Shrimp over sauteed cauliflower with balsamic glaze on top