



October Dinner Menu

\$35 PER PERSON

FIRST COURSE

Asparagus Speciali

Topped with Jumbo Lump Crabmeat and Lemon Butter Sauce

Bruschetta

Pesto, Diced Tomatoes, Ricotta Salata

Fried Mozzarella

With Marinara

SECOND COURSE

Nita's Chopped Salad

House Mix, Diced Tomatoes, Kalamata Olives, Pepperoncini Peppers, and Crumbled Feta in Vinaigrette Dressing

Caprese

Roma Tomatoes, Fresh Milk Mozzarella, and Fresh Basil with Extra Virgin Olive Oil and Balsamic Vinegar

Lentil & Sausage Soup

THIRD COURSE

Atlantic Salmon

Topped with Diced Tomatoes, Capers, and Lemon Butter Sauce
Served with Asparagus Parmesan

Shrimp Scampi

Sautéed with Garlic and Herbs in a White Wine Butter Sauce
Served with Fettuccini Alfredo

Mary's Speciali

Grilled Lamb Chop and Grilled Breast of Piatto Chicken
Served with Sautéed Green Beans and Garlic Mashed Potatoes

Chicken Parmesan

Served with Penne Pomodoro

Mezzaluna

Half Moon Spinach Ravioli stuffed with Chicken, Ricotta, and Romano
Tossed in Alfredo

Beverages, Tax, and Gratuity are not included