

Specials Starting January 6th, 2020

Soup:

***Italian Wedding** \$5.25

***Cream of Broccoli** \$5.25

Appetizers:

***Eggplant Caprese** Fried eggplant layered with portobello mushroom, mozzarella, tomato & balsamic reduction on a bed of baby spinach \$14.00

***Calamari Fra Diavolo** \$14.50

***Buffalo Chicken wings** with a side of blue cheese (8) for \$11.50

***Fried ravioli** (4) with marinara sauce \$8.50

Pizza:

***Cauliflower crusted pizza** with vodka sauce \$15.50

***Fresh Mozzarella & brie cheese**, prosciutto di parma, fresh baby arugula sprinkled w/ shaved parmesan, Mikes's Hot Honey & Truffle Balsamic : Half \$16.00/ Full \$26.00*Without Prosciutto Half \$14.50 /Full \$21.50

***Chicken Bruchetta Pizza**, Half \$15.50 / Full \$22.50

***Tossed Salad Pizza** (Marinara base) Half \$12.50 / Full \$18.00

Panini / Piadinas:

***Veggie Sausage Panini** topped with mozzarella, broccoli rabe and roasted red pepper spread, served with sweet potato fries (*Beyond Meat: Meat free, cholesterol free & gluten free*) \$14.50

***Shrimp Parmigiana Panini** \$13.50

Entrees:

***Shrimp Francese**, fresh egg battered shrimp pan seared in our white wine & lemon sauce, topped with parsley over any pasta or side of vegetable & potato \$21.50

***Mushroom stuffed ravioli** topped w/ shitake & cremini mushroom and green peas in a light marsala sauce \$22.50

***Brown Rice Pasta** with veggie sausage, broccoli rabe & sundried tomato in a garlic & oil sauce \$20.50

***Lobster Ravioli** with shrimp in a light pink cream sauce \$26.00

***Shrimp Parmigiana** served over spaghetti \$20.50

***Veal Marsala** Two 4oz veal cutlets dipped in flour & pan seared in a marsala wine sauce, served with a potato and sautéed spinach \$24.00

***Veal Piccata** Two 4oz veal cutlets in a lemon, white wine & caper sauce served with potatoes and mixed vegetables \$24.00

***Farfalle "bow tie pasta"** with chicken and spinach in a white wine lemon sauce \$18.50

***Fresh Italian Risotto** Wild gulf shrimp over fresh Italian risotto with wild mushrooms & green peas topped with shaved parmesan \$24.50

***Linguine White Clam** Linguine with chopped and whole clams in a white wine clam sauce sprinkled with fresh parsley \$22.50

***Wild Jumbo Gulf Shrimp** with spinach polenta in a cherry tomato pomodoro sauce \$22.50

*Faroe Island 8oz Atlantic Salmon pan seared with a lemon,
honey & fresh dill sauce served with a potato and veggies
\$24.00