SPECIALS

Pollo Capri:

Sauteed chicken breast with baby artichoke hearts, spinach, brocolli and sundried tomato in a lemon white wine sauce.

Baccala Livornese: \$23.95

Norwegian Cod pan seared and finished in a garlic plum tomato sauce with capers and imported olives.

Linguine Di Mare: \$23.95

Linguine pasta with shrimp, scungilli, and clams in a garlic cherry tomato sauce.

Drunken Chicken Parm: \$21.95

Breaded chicken cutlet topped with vodka sauce and melted mozzarella cheese.

\$22.95