



## Dinner Menu

April 11-13, 2019

April 18-20, 2019

**FRIED CALAMARI ARTICHOKE ARUGULA SALAD** \$15 Classic fried calamari, artichokes, lemon zest, baby arugula, tomatoes & red onion tossed with lemon vinaigrette

**SHRIMP AND MESCLUN SALAD** \$16 Grilled shrimp, fresh orange segments, fennel, cucumbers and baby lettuce tossed with citrus vinaigrette

**ARUGULA WITH CARAMELIZED APPLES & MOLITERNO CHEESE** \$15 Baby arugula, Granny smith apples, dried cranberries, candied pecans, & shavings of moliterno cheese tossed with balsamico

**U-10 SCALLOPS WITH MANGO AND GREEN SALAD** \$19 Prosciutto-wrapped U-10 scallops sautéed and served with mango, cucumbers, avocado and mesclun salad tossed with lemon vinaigrette

**RIGATONI ALLA VODKA WITH SHRIMP** \$26 Sautéed large white shrimp, fresh plum tomatoes, garlic, basil & vodka, finished w/ splash of cream & butter, tossed w/ rigatoni pasta

**SHRIMP MARSALA SICILIANA** \$27 Sautéed shrimps tossed with roasted fennel, tomatoes, celery, red onion, raisins, pine nuts, garlic, marsala wine & parsley over buccatini

**LOBSTER RAVIOLI WITH CRAB MEAT SAUCE** \$28 Home made lobster ravioli served with crab meat sauce, grill asparagus and U-10 scallops, topped with roasted tomato

**CHICKEN SALTIMBOCCA** \$22 Sautéed chicken scallopine topped with prosciutto, sautéed baby spinach, fresh mozzarella & finished w/ marsala wine sauce & roasted potatoes

**FILET MIGNON WITH PEPPER AND BRANDY SAUCE** \$36 Pan-seared black pepper-crusted filet mignon, splashed with light brandy cream sauce and served with sautéed spinach and roasted potatoes

**HALF CHICKEN BBQ** \$26 Bell&Evans half chicken marinated with bbq sauce, grilled and served with sweet mashed potatoes and broccoli

**VEAL PARMIGIANA** \$30 Veal top round cutlet sautéed with olive oil and topped with fresh pomodoro sauce, mozzarella cheese, parmigiana and served with broccoli rabe

**GRILLED SALMON LIVORNESE** \$27 Fresh salmon fillet, grilled and topped with livornese sauce and served with side of pasta

**SOGLIOLA LIMONE** \$27 Large flounder fillet sautéed with light breadcrumbs, finished with lemon zest, parsley, capers, EVOO, & served with grill asparagus & risotto croquette

**BROILED SEA FOOD COMBO** \$30 Fresh flounder fillet, mussels, scallops, shrimp broiled with white wine butter, lemon and served with, side of pasta garlic and oil