

Complete Three Course Dinner Served

Monday thru Thursday

Includes Appetizer, Main Course and Dessert

Appetizer

Soup of the Day - Ask your server for today's special

Mari anted Seafood Salad - Shrimp, scallops, calamari and crabmeat marinated in extra virgin olive oil and fresh herbs

Fennel Salad - Thinly sliced fennel tossed with radicchio and arugula, finished with extra virgin olive oil and a touch of balsamic vinegar. Topped with shaved parmigiana cheese.

Fresh Mozzarella, Roasted Red Pepper and Vine Ripe Tomato - with balsamic vinaigrette

Zuppa Di Mussels - Eight Prince Edward Island mussels sautéed in olive oil, fresh basil and plum tomatoes

Ricotta and Mozzarella Fritta - Fried ricotta and mozzarella cheese, smothered in marinara sauce and topped with melted mozzarella

\$25.00 Main Course Entrees

Chicken Parmigiana - Lightly breaded cutlet topped with tomato sauce and mozzarella cheese.

Papardella Bolognese - Ground beef and veal simmered with diced vegetables in a tomato basil sauce with a touch of cream. Tossed with egg noodles.

Lobster Ravioli - Lobster ravioli with rock shrimp and shiitake mushrooms. Served in a tomato basil cream sauce.

Pork Chop Florentine - Grilled and topped with sautéed spinach, roasted red peppers, and fresh mozzarella cheese. Finished with a brandy demi glace.

\$30.00 Main Course Entrees

Bouillabaisse - A medley of fresh seafood and shellfish simmered with vegetables in a savory tomato broth with a hint of Pernod.

Salmon Filet - Fennel dusted Atlantic salmon, pan seared and served on a bed of Ratatouille. Finished with a citron tea buerre blanc.

Corvina Marechiarra - Sautéed in olive oil with garlic, plum tomatoes and fresh basil. Garnished with baby clams, mussels and shrimp.

8 oz. Filet Mignon - Topped with fresh crabmeat, asparagus, and gorgonzola cheese. Finished with a brandy demi glace.

12 oz. Prime Ribeye - Grilled and topped with herb butter and tempura battered onion rings. Served with roasted garlic mashed potatoes and vegetable medley.

Petite Beef Tenderloin and Grilled Shrimp - Petite beef tenderloin and grilled jumbo shrimp. Finished with a wild mushroom demiglace and served with roasted garlic mashed potato and vegetable medley.

Dessert

\$3.00 Additional Charge for Sorbet, Tartufo and Creme Brulee

Sorry, no splitting or sharing allowed.