

Complete Three Course Dinner Served Monday thru Thursday

First Course

House or Caesar Salad

Soup of the Day - Ask your Server for Today's Selection

Fresh Mozzarella, Roasted Peppers & Vine Ripe Tomatoes - Served with Red Onions, Virgin Olive Oil, Balsamic Vinegar and Fresh Basil

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

Fried Shoe String Zucchini - Thinly Sliced Zucchini Sprinkled with Grated Romano Cheese.

Ricotta and Mozzarella Fritta - Fried Ricotta and Mozzarella Cheese Smothered in Marinara Sauce and Topped with Melted Mozzarella

\$25.00 Main Course Entrées

Rigatoni Bolognese - Beef, Veal and Pork Ragù Finished with Mascarpone Cheese.

Chicken Florentine - Grilled Breast of Chicken Topped with Sautéed Spinach, Roasted Red Peppers and Fresh Mozzarella. Finished with Brandy Demiglace

Eggplant Rollatini Parmigiana - Filled with a Blend of Ricotta and Parmesan Cheeses. Served with Linguini

\$30.00 Main Course Entrées

Salmon Filet - Pan Seared with Mushrooms, Onions, Scallions and Garlic. Topped with Fried Shoe String Potatoes

Macadamia Grouper - Macadamia Nut Encrusted, with Tropical Fruit Salsa. Sautéed Spinach with Orange Marmalade Sauce.

Veal Sorrentino - Medallions of Veal Sautéed with Prosciutto, Eggplant, Mushrooms and Mozzarella Cheese in a Marsala Wine Sauce

Pork Chop Milanese OR Parmigiana - Breaded and Pan Fried, Topped with Arugua, Fresh Mozzarella, Tomato, Red Onion and Balsamic Vinaigrette OR Parmigiana Style with Linguini

\$36.00 Main Course Entrées

Petite Beef Tenderloin and Stuffed Shrimp - Wild Mushroom Demi-Glaze. Two Jumbo Stuffed Shrimp with Crabmeat Imperial.

Diver Scallops - Pan Seared Jumbo Sea Scallops, Butternut Squash Risotto and Broccoli Finished with Saffron Sauce

24oz. Dry Aged Kansas City Steak - Bone in Sirloin. Garlic Herb Butter and Tempura Battered Onion Rings.

Dessert

Choose from Our Irresistible Favorites

Sorry, no sharing allowed. Pre Fixe menu is for groups of 12 or less only.