



Dinner Specials Monday September 25, 2017

To ensure proper timing of your meal we kindly request that
appetizers, salads and entrees be ordered at the same time

Soup

Cream of Tomato and Gorgonzola 6.95

Appetizer

Shrimp Parmigiana

Breaded and fried shrimp over our plum tomato sauce
Baked with Mozzarella cheese 11.95

Salad

Chopped Salad

Chopped Romaine hearts with cucumbers, grape tomatoes, garbanzo beans, red onions,
olives, fresh mozzarella cheese, croutons and red wine vinaigrette 10.95

Entrees

Black Angus New York Strip Steak

Port wine demi-glace, roasted Parmesan potatoes and broccoli 32.95

Wild US Monkfish

Lemon white wine sauce with capers, polenta and sautéed spinach 25.95

Cavatelli Siciliana

House-made ricotta cavatelli tossed in a red wine sauce with ground veal,
plum tomatoes, onions and golden raisins 19.95

Lobster Ravioli Cha Cha

Lemon white wine sauce with fresh tomatoes, sweet corn,
Cilantro and garlic 19.95

Wine Specials

Scaia White Blend, Italy, 2016, gl 9, bot 27 (Chardonnay and Garganega)

Marietta Cellars Old Vine Red (Zinfandel blend), CA, gl 9, bot 27

House Merlot or Chardonnay: half liter carafe 12 or liter carafe 24