



Lunch Specials Friday December 14, 2018

Appetizers

Garlic bread 6.95, Zucchini Fritters 9.95, Baked Stuffed Mushrooms 11.95, Fried Calamari 13.95, Steamed Manila Clams 13.95, Maine Mussels Gorgonzola cream sauce 13.95, Angus Beef Bites 13.95, Risotto Balls (Arancini) 9.95

Soup

Red Seafood Chowder 5.50

Salad

Wedge Salad with Steak

Iceberg lettuce, grape tomatoes, pancetta, red onion, creamy Gorgonzola dressing, topped with flatiron steak 18.95

Panino

Meatball Parm Panino

Focaccia with beef meatballs, plum tomato sauce and Mozzarella cheese; choice of soup, salad, fries or sweet potato fries 14.95

Entrees

Filet of Sole or Grouper Francese

Egg-battered filet of Sole in a lemon white wine sauce, Green pea risotto 19.95

Pumpkin Mascarpone Ravioli

Sherry cream sauce with mushrooms and roasted red peppers 16.95

Lamb Stew

Tender morsels of lamb simmered in Burgundy wine tomato sauce with pearl onions, eggplant and green peas over house-made pappardelle 18.95

Chicken Cha Cha Cha

Sautéed chicken breast, lemon white wine sauce with fresh tomatoes, sweet corn and cilantro over house-made capellini 17.95

Wine Specials

Famille Perrin Cotes du Rhone White Reserve, France, 2017, gl 8, bot 24

Famille Perrin Cotes du Rhone Red Reserve, France 2016, gl 8, bot 24,

House Merlot, Montepulciano, Pinot Grigio: ½ liter carafe 12 or liter carafe 24