



Lunch Specials Monday, July 16, 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

Cream of Mushroom 5.50

Salad

Chopped Salad

Romaine hearts, Feta cheese, cucumbers, tomatoes, red onions, cannellini beans, Apple cider vinaigrette topped with grilled blackened chicken 16.95

Panino

Eggplant Panino

Focaccia stuffed with grilled eggplant, sundried tomatoes, spinach, Fontina cheese, caramelized onions and Fig Balsamic glaze; choice of soup, salad, fries or sweet potato fries 14.95

Entrees

Chicken Rolando

Grilled chopped breast of chicken in our white wine sauce with fresh tomatoes, Fresh mozzarella, arugula, garlic over capellini pasta 17.95

Mushroom Ravioli

Pink Vodka sauce with mushrooms 15.95

Monkfish

Sautéed filet of Monkfish in our lemon, white wine sauce with caper, shallot, sweet pepper; with green pea risotto 19.95

Mediterranean Penne

Penne pasta tossed with Albacore tuna, EVOO, basil, parsley, Olives, capers, pine nuts, lemon juice and garlic 16.95

Wine Specials

Bogle Chardonnay, CA, 2016, gl 9, bot 27

Rocca delle Macie Chianti Classico, IT, 2015, gl 9, bot 27

House Merlot, Montepulciano, Chardonnay, Pinot Grigio: half liter carafe 12 or liter carafe 24
Red Sangria 9