



Lunch Specials Friday October 19, 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 Potato and Leek 5.50

Salad

Fried Calamari Caesar Salad

Romaine hearts, Parmesan crackers, house-made Caesar dressing, Grape tomatoes topped with fried calamari 17.95

Panino

Chicken Milanese Panino

Focaccia stuffed with breaded and fried chicken, Fontina, tomato, baby arugula, lemonaise; choice of soup, salad, fries or sweet potato fries 14.95

Entrees

Wild US Grouper

Pan seared filet, lemon beurre butter sauce with chopped tomato Served with green pea risotto 19.95

Broccolini Ravioli

Pink Vodka sauce with roasted red peppers 16.95

Capellini Rolando

House-made pasta in our champagne cream sauce with grilled chicken, Bacon, green peas, red and yellow grape tomatoes 17.95

Pollo Sal e Pepe

Sautéed chicken breast in a white wine sauce with fresh tomatoes, Zucchini and garlic served with fettuccine 17.95

Wine Specials

Cono Sur unoaked Chardonnay, Chile, 2017, gl 8, bot 24

Cono Sur Cabernet Sauvignon, Chile, 2017, gl 8, bot 24 House Merlot,

Montepulciano, Pinot Grigio: ½ liter carafe 12 or liter carafe 24 / Red Sangria 9