



## Lunch Specials Monday, June 18, 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

Chilled Gazpacho topped with crab meat / Red Seafood Chowder 5.50

### Salad

#### Grilled Shrimp Spinach Salad

Baby spinach, Belgian endive, sliced strawberries, cucumbers, Craisins, Pumpkin seeds, Feta cheese and Citrus vinaigrette; topped with grilled shrimp 16.95

### Panino

#### Pesto Chicken Panino

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

### Entrees

#### Pollo al Porto

Sautéed breast of chicken in a port wine sauce with mushrooms, Sun-dried tomatoes, An artichoke hearts over fresh capellini 17.95

#### Steak Portobello Ravioli

Pink Vodka sauce with roasted red peppers 14.95

#### Scampi Tilapia

Lemon white wine with sauce with garlic and crushed red pepper, green pea risotto 19.95

#### Cavatelli Cassandra

House-made ricotta cavatelli in our plum tomato sauce with Sweet Italian sausage, mushrooms, hot and sweet peppers 16.95

### Wine Specials

Hess Select Sauvignon Blanc, Napa, 2016, gl 9, bot 27

Four Vines Old Vine Zinfandel, CA, 2016, gl 9, bot 27

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