



Lunch Specials Friday, August 17, 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 Roasted Potato and Caramelized Onions 5.50

Salad

Flatiron Steak Salad

Romaine, baby greens, hearts of palm, chick peas, asparagus, farm fresh tomatoes, pumpkin seeds, red wine vinaigrette and shaved Parmesan 18.95

Panino

Tilapia Panino

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

Entrees

Pork Chop Gorgonzola

Pan seared pork chop, Gorgonzola cream sauce with sliced pear, Sweet potato puree and Spinach 16.95

Steak Portobello Ravioli

Pink Vodka sauce with green peas 16.95

Sole Francese

Sautéed egg-battered filet of sole in a lemon white wine sauce
Served with green pea risotto 19.95

Shrimp Fettuccine

House-made pasta tossed in our white wine sauce with fresh tomatoes, shrimp, artichoke hearts and mushrooms 19.95

Wine Specials

Corte Adami Soave, Verona Italy, 2015, gl 9, bot 27

Cantina Zaccagnini Montepulciano d'Abruzzo, 2015, gl 11, bot 32

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

Red Sangria 9