



## Lunch Specials Friday May 25, 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 Butternut Squash 5.50

### Salad

#### Steak Salad

Mixed greens, grape tomatoes, shaved carrots, hearts of palm, asparagus, Balsamic vinaigrette, crumbled blue cheese, pumpkin seeds; topped with New York Strip 17.95

### Panino

#### Meatball Panino

Focaccia stuffed with house-made meatballs, caramelized onions, spinach And plum tomato sauce; choice of soup, salad, fries or sweet potato fries 14.95

### Entrees

#### Cavatelli Rolando

Sautéed Italian sweet sausage, mushrooms, roasted peppers, broccoli, Pink Vodka sauce, Served over fresh cavatelli 16.95

#### Veal and Beef Tortellacci

Pesto cream sauce with mushrooms and roasted red peppers 14.95

#### Sole Francese

Sautéed egg-battered filet in a lemon white wine sauce, grape tomato risotto 19.95

#### Linguini with Clams and Chorizo

Manila clams in a white wine sauce with chorizo, fresh tomato, Crushed red pepper and garlic over house-made pasta 18.95

### Wine Specials

Joseph Drouhin Macon-Villages White Burgundy, France, 2016, gl 9, bot 27  
Broadside Cabernet Sauvignon, Paso Robles CA, 2016, gl 9, bot 27  
House Merlot or Chardonnay: half liter carafe 12 or liter carafe 24