



Lunch Specials Friday March 23, 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

Tuscan Peasant Soup 5.50

(Chicken based soup with sausage, pasta, beans and vegetables)

Salad

Grilled Shrimp Salad

Mixed greens, Belgian endive, hearts of palm, roasted red peppers, Red onions, Sun-flower seeds, crumbled blue cheese, Sherry vinaigrette
Topped with grilled shrimp 16.95

Panino

Tilapia Parmigiana Panino

Focaccia stuffed with breaded and fried tilapia, plum tomato sauce and Mozzarella cheese; choice of soup, salad, fries or sweet potato fries 14.95

Entrees

Steak Portobello Ravioli

Pink Vodka sauce with green peas 14.95

Pollo al Vino Bianco

Sautéed breast of chicken in our white wine sauce with fresh tomato and Green peas over house-made fettuccine 16.95

Pork Chop Piccata

Bone-in pork chop in our lemon white wine sauce with capers and Shallots, mushroom risotto 16.95

Shrimp Francese

Egg-battered and sautéed shrimp in our lemon white wine sauce
Over fresh capellini 18.95

Wine Specials

Farmhouse White Wine Blend, Sonoma, CA, 2017, gl 9, bot 27
Farmhouse medium-bodied Red Blend, Sonoma, CA, 2015, gl 9, bot 27
House Merlot or Chardonnay: half liter carafe 12 or liter carafe 24