

*Tuesday & Wednesday  
Dinner for 2 Special  
with a Bottle of Wine*

**\$99**

**COURSE 1 - SERVED FAMILY STYLE**

HOUSE ANTIPASTO WITH AGED PROVOLONE & PEPPER SHOOTERS  
SERVED WITH ITALIAN BREAD & HOMEMADE TOMATO PIE

**COURSE 2 - SELECT ONE**

ROMAINE TOSSED SALAD WITH HONEY BSALSAMIC VINAIGRETTE  
CLASSIC CAESAR SALAD

BLT WEDGE SALAD WITH BACON & BLUE CHEESE

STRAWBERRY SPINACH SALAD WITH CANDIED WALNUTS & CRUMBLIED GORGONZOLA

**COURSE 3 - SELECT ONE**

HALF POUND ALL JUMBO LUMP CRABCAKE

8 OZ. CAB FILET MIGNON WITH SHALLOTS & MUSHROOMS

14 OZ. BONE-IN CENTER CUT PORK CHOP

STUFFED WITH FONTINA CHEESE & PROSCIUTTO DI PARMA WITH A PORT WINE REDUCTION SAUCE

14 OZ. ROASTED PRIME RIB

WITH SHALLOT & MUSHROOM AU JUS & CREAMY HORSERADISH ON SIDE

ROASTED SCOTTISH SALMON & SHRIMP

LEMON WHITE WINE SAUCE WITH SUNDRIED TOMATOES & CAPERS

VEAL CUTLET (2) PARMIGIANA STYLE WITH RICOTTA GNOCCHI

CHICKEN MARSALA WITH MIXED WILD MUSHROOMS

LINGUINI ALLA PESCATORE IN A LOBSTER BLUSH SAUCE

WITH JUMBO LUMP CRABMEAT, SHRIMP & SCALLOPS

ALL ENTREES COME WITH YUKON WHIPPED GARLIC MASHED POTATOES,  
ROASTED ASPARAGUS & CARROTS  
(EXCEPT VEAL CUTLET PARMIGIANA & LINGUINI ALLA PESCATORE)

**COURSE 4 - SELECT ONE**

STRAWBERRY CREAM CHEESE MONTEROSA CAKE

LIMONCELLO MASCARPONE CAKE

PISTACHIO & RICOTTA CAKE

HOMEMADE TIRAMISU

CREME BRULEE WITH MIXED BERRIES

SICILIAN CANNOLI

CHOCOLATE CAKE

STRAWBERRY CHEESECAKE

 SPECIAL INCLUDES ONE BOTTLE OF  
DI PAOLO'S PRIVATE LABEL BORDEAUX OR PINOT GRIGIO 

PLEASE NOTE: A CONVENIENCE FEE OF 3% IS APPLIED TO ALL PAYMENTS OTHER THAN CASH.