

3-Course Dinner Special \$29.95

COMES WITH ITALIAN BREAD & TOMATO PIE

FIRST COURSE (SELECT ONE)

ITALIAN WEDDING SOUP - MIXED GREEN TOSSED SALAD STRAWBERRY SPINACH SALAD - ROMAINE CAESAR SALAD - BLT WEDGE

SECOND COURSE (SELECT ONE)

RAVIOLI & MEATBALLS

SPINACH & CHEESE STUFFED RAVIOLI

ROASTED GARLIC CREAM SAUCE & SUNDRIED TOMATOES

GNOCCHI SORRENTO

WITH MEATBALLS
BAKED WITH BASIL & MOZZARELLA CHEESE

FOUR CHEESE MEAT LASAGNA WITH MEATBALLS

LINGUINI & SHRIMP SCAMPI

LINGUINI & CLAMS

CHICKEN FETTUCINE ALFREDO

HOMEMADE PAPPARDELLE PASTA BOLOGNESE "MEAT SAUCE"

TOPPED WITH A SCOOP OF HOUSE RICOTTA & ITALIAN LONG HOTS

CHICKEN OR EGGPLANT PARMESAN & SPAGHETTI

CHICKEN MARSALA

WITH YUKON WHIPPED MASHED POTATOES & ROASTED ASPARAGUS

SINGLE JUMBO LUMP CRABCAKE

WITH ROASTED ASPARAGUS & YUKON WHIPPED MASHED POTATOES

BRAISED SHORT RIB OVER SAFFRON RISOTTO

WITH ROASTED ASPARAGUS

FRIED BUTTERFLIED SHRIMP

WITH FRIES, COLESLAW & COCKTAIL SAUCE

ROASTED SALMON & SHRIMP

IN A LEMON WHITE WINE SAUCE PAIRED WITH YUKON WHIPPED MASHED POTATOES & ROASTED ASPARAGUS

BONE-IN STUFFED PORK CHOP

STUFFED WITH FONTINA CHEESE & PROSCIUTTO DI PARMA WITH PORT WINE REDUCTION SAUCE, SERVED WITH YUKON WHIPPED MASHED POTATOES & ROASTED ASPARAGUS

CHICKEN MARSALA

WITH YUKON WHIPPED MASHED POTATOES & ROASTED ASPARAGUS

8 OZ. FILET GORGONZOLA

TOPPED IN GORGONZOLA CREAM SAUCE WITH MUSHROOMS PAIRED WITH YUKON WHIPPED MASHED POTATOES & ROASTED ASPARAGUS

THIRD COURSE (SELECT ONE)

TIRAMISU - ITALIAN RUM CAKE - CHOCOLATE TEMPTATION CAKE - 2 SCOOPS GEALTO NY CHEESECAKE WITH STRAWBERRY SAUCE - LIMONCELLO MARSCAPONE CAKE CREME BRULEE WITH BERRIES - TWICE BAKED SICILIAN CANNOLI

KINDLY NOTE, A 3% CONVENIENCE FEE APPLIES TO ALL NON-CASH PAYMENTS.



CHOICE OF ONE OF THE FOLLOWING

7 OZ. FILET MIGNON PAIRED WITH JUMBO LUMP CRABCAKE

12 OZ. RIBEYE PAIRED WITH JUMBO LUMP CRABCAKE

12 OZ. NY STRIP PAIRED WITH JUMBO LUMP CRABCAKE



ALL STEAKS ARE TOPPED WITH MIXED WILD MUSHROOMS & SWEET ONIONS

INCLUDES BREAD & TOMATO PIE CHOICE OF SOUP OR SALAD PAIRED WITH LOADED BAKED POTATO & ROASTED ASPARAGUS AND CHOICE OF A DESSERT



Drink Specials

ESPRESSO'TINI

WHIPPED VODKA, COFFEE LIQUEUR, FRESHLY BREWED ESPRESSO & BAILEYS

SALTED CARAMEL'TINI

CARAMEL FLAVORED VODKA, BUTTERSCOTCH SCHNAPPS, RUMCHATA WITH SALTED RIM & DRIZZLED CARAMEL

PUMPKIN PIE'TINI

WHIPPED VODKA, RUM CHATA, PUMPKIN SPICE LIQUEUR & CINNAMON

PEAR'TINI

ABSOLUT PEAR VODKA, SPRITE, WHITE CRANBERRY JUICE GARNISHED WITH LIME

LEMON DROP'TINI

CITRUS FLAVORED VODKA, GINGER BEER, LEMON JUICE & SPLASH OF CLUB

CARAMEL APPLE'TINI

CARAMEL FLAVORED VODKA, SIMPLE SYRUP, BUTTERSCOTCH SCHNAPPS WITH A SALTED RIM & CARAMEL DRIZZLE

AUTUMN RUM PUNCH

APPLE CIDER, ORANGE JUICE, CRANBERRY JUICE, MOSCATO D' ASTI, SLICED ORANGE, APPLE & CINNAMON STICK

CRAN-ORANGE WHISKY SOUR

BOURBON, ORANGE & CRANBERRY JUICES, SIMPLE SYRUP & GINGER BEER

CARAMEL APPLE MULE

CARAMEL VODKA, RED APPLE SCHNAPPS & GINGER BEER

ITALIAN MULE

CITRUS VODKA, LIMONCELLO, GINGER BEER, LEMON JUICE & A SPLASH OF CLUB SODA

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