

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 GELATO
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.

Prime Rib, Crabcakes, Shrimp & More

\$39.95

HAND CARVED SLOW ROASTED
ANGUS PRIME RIB

OLD BAY & GARLIC SHRIMP
SWEET & SPICY JUMBO SHRIMP
LARGE SHRIMP COCKTAIL ON ICE
HAND BATTERED LARGE FRIED SHRIMP
COCONUT SHRIMP



JUMBO LUMP CRABCAKES

HOMEMADE MEATBALLS

EGGPLANT ROLLATINI

CHICKEN MARSALA

GARLIC & SCALLION MASHED POTATOES

GNOCCHI ALLA VODKA

TORTELLONI ALFREDO

RAVIOLI POMODORO

ITALIAN STYLE STRING BEANS

FRESH BABY SPINACH SALAD
CRISP ROMAINE CAESAR SALAD
MIXED GREEN TOSSED SALAD

FRESH ITALIAN ROLLS
ITALIAN LONG HOT PEPPERS

Drink Specials

\$9

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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