

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)

LARGE CHEESE 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

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.