

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 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.