

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



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



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

KINDLY NOTE, A 3% CONVENIENCE FEE APPLIES TO ALL NON-CASH PAYMENTS. A 20% GRATUITY WILL BE ADDED TO PARTIES OF SIX OR MORE.