

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

SINGLE JUMBO LUMP CRABCAKE
WITH ROASTED ASPARAGUS
& YUKON WHIPPED MASHED POTATOES

SPINACH & CHEESE STUFFED
RAVIOLI

ROASTED GARLIC CREAM SAUCE
& SUNDRIED TOMATOES

BRAISED SHORT RIB
OVER SAFFRON RISOTTO
WITH ROASTED ASPARAGUS

GNOCCHI SORRENTO
WITH MEATBALLS

FRIED BUTTERFLIED SHRIMP
WITH FRIES, COLESLAW & COCKTAIL SAUCE

BAKED WITH BASIL & MOZZARELLA CHEESE

FOUR CHEESE MEAT LASAGNA
WITH MEATBALLS

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

LINGUINI & SHRIMP SCAMPI

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

LINGUINI & CLAMS

CHICKEN FETTUCINE ALFREDO

CHICKEN MARSALA
WITH YUKON WHIPPED MASHED POTATOES
& ROASTED ASPARAGUS

HOMEMADE PAPPARDELLE PASTA
BOLOGNESE "MEAT SAUCE"
TOPPED WITH A SCOOP OF HOUSE RICOTTA
& ITALIAN LONG HOTS

8 OZ. FILET GORGONZOLA
TOPPED IN GORGONZOLA CREAM SAUCE
WITH MUSHROOMS PAIRED
WITH YUKON WHIPPED MASHED POTATOES
& ROASTED ASPARAGUS

CHICKEN OR EGGPLANT PARMESAN
& SPAGHETTI

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