

# 3 COURSE HOLIDAY DINNER SPECIALS

## FIRST COURSE (SELECT ONE)

ITALIAN WEDDING SOUP - MIXED GREEN TOSSED SALAD  
STRAWBERRY SPINACH SALAD - ROMAINE CAESAR SALAD - BLT WEDGE

## SECOND COURSE (SELECT ONE)

CHICKEN OR EGGPLANT PARMESAN  
AND SPAGHETTI \$24.95

SPINACH & CHEESE STUFFED RAVIOLI  
ROASTED GARLIC CREAM SAUCE  
& SUNDRIED TOMATO \$24.95

BURATA CHEESE STUFFED RAVIOLI  
AND MEATBALLS \$24.95

GNOCCHI SORRENTO WITH MEATBALLS  
BAKED WITH BASIL & MOZZARELLA CHEESE \$24.95

LINGUINI SHRIMP SCAMPI  
\$24.95

LINGUINI & CLAMS  
IN A WHITE CLAM SAUCE \$24.95

FETTUCINE ALFREDO WITH CHICKEN  
\$24.95

PAPPARDELLE BOLOGNESE  
TOPPED WITH A SCOOP OF HOUSE RICOTTA  
& ITALIAN LONG HOT \$24.95

ROASTED SALMON & SHRIMP  
IN A LEMON WHITE WINE SAUCE  
WITH GARLIC MASHED POTATOES  
& ROASTED VEGETABLES \$29.95

14 OZ. BONE IN STUFFED PORK CHOP  
WITH GARLIC MASHED POTATOES  
& ROASTED VEGETABLES \$29.95

CHICKEN MARSALA  
WITH GARLIC MASHED POTATOES  
& ROASTED VEGETABLES \$29.95

BRAISED SHORT RIB  
OVER SAFFRON RISOTTO WITH ROASTED ASPARAGUS \$34.95

ORANGE SIZE "ALL CRAB" CRABCAKE  
WITH GARLIC MASHED POTATOES  
& ROASTED VEGETABLES \$39.95

14 OZ. CENTER CUT NY STRIP AU POIVRE  
TOPPED WITH BABY PORTOBELLO  
MUSHROOMS & COGNAC PEPPERCORN CREAM SAUCE  
WITH GARLIC MASHED POTATOES & ROASTED  
VEGETABLES \$39.95

½ RACK ROSEMARY ROASTED LAMB CHOPS  
OVER BROCCOLI RABE & WHITE CANNELINI BEANS  
WITH GARLIC MASHED POTATOES \$39.95

LINGUINI ALLA PESCATORE  
COLOSSAL CRABMEAT, SHRIMP, SCALLOPS  
IN A LOBSTER BLUSH SAUCE \$39.95

LOBSTER RAVIOLI  
TOPPED WITH COLOSSAL CRABMEAT  
IN A LOBSTER BLUSH SAUCE \$39.95

PAN SEARED BRANZINO  
LEMON CAPER PICCATA SAUCE  
WITH GARLIC MASHED POTATOES  
& ROASTED VEGETABLES \$39.95

## THIRD COURSE (SELECT ONE)

TIRAMISU - ITALIAN RUM CAKE - CHOCOLATE TEMPTATION CAKE  
NY CHEESECAKE WITH STRAWBERRY SAUCE - LIMONCELLO MASCARPONE CAKE  
CREME BRULEE WITH BERRIES - TWICE BAKED SICILIAN CANNOLI - 2 SCOOPS GELATO