



Every Tuesday Evening

Martini, Appetizer, Entrée & Dessert

\$22

plus tax & gratuity

Choice of Cocktail

Crown ~ Cinnamon Mule

Crown Royal, Cinnamon Schnnapps and Ginger Beer

Pear~tini

Smirnoff Pear Vodka, Pear Puree, Sour Mix, Fresh Lemon

Cosmopolitan

Smirnoff Vodka, Triple Sec, Splash of Lime Juice, Cranberry Juice, Martini Style

Margarita

Tequila, Triple Sec, Lime Juice & Sour Mix ~ Original, Peach, or Raspberry ~

CARMEL APPLE-TINI

Smirnoff Apple, Apple Pucker, Butter Shots

White or Red Sangria

Blend of Italian Wine, Peach Brandy, Orange Juice and 7-Up

House Wine

Citra Cabernet Sauvignon, Merlot, Pinot Grigio, Chardonnay or Sutter Home White Zinfandel

Soda or Coffee

Dine-In Only - No Substitutions Please

Choice of Appetizer

Winter Green Salad

mixed greens, sliced pears, walnuts, goat cheese and roasted peppers; dressed with a balsamic glaze

Buffalo Style Fried Calamari

served with Bleu cheese

Sausage Napolitano

sausage sautéed with hot and sweet vinegar peppers and roasted potatoes in extra virgin olive oil and garlic

Fried Shrimp

served with mixed greens and tartar sauce

Arugula, Onion & Tomato Salad

dressed with lemon, spices and extra virgin olive oil

Steamed Mussels

in a garlic & onion butter white wine sauce

Cup of Soup

pasta fagioli or chicken escarole

Choice of Entrée

Chicken Ciaperi

breaded chicken cutlet topped with capers in a butter, lemon and white wine sauce; served with roasted vegetables

Grilled Chicken Con Broccoli Rabe

sautéed broccoli rabe with garlic & olive oil and grilled chicken

Stuffed Filet of Sole

crabmeat spinach stuffing, lemon butter sauce; served with roasted vegetables

Cajun Salmon & Mushroom Risotto

mushrooms, simmered in Arborio rice with white wine & butter with cajun salmon

Chicken Milanese Florentine Salad

crispy pan fried breast with rosemary & garlic, baby spinach, spiced walnuts, Bleu cheese, crisp apple slices, champagne vinaigrette

Lobster Ravioli

lobster & ricotta cheese stuffed pasta topped with a baby shrimp pink cream sauce

Shrimp Florentine

dipped in egg batter, sautéed in lemon, wine and butter; served over spinach

Choice of Dessert

Rice Pudding

topped with cinnamon and whipped cream

Mini-Cannoli

house stuffed

Gluten Free Chocolate Cake

generous layers of fine Belgian white chocolate mousse between two layers of dark chocolate sponge cake topped with chocolate ganache