

ROMAN NIGHT

\$23.95

Nov 29th & 30th

*not including
tax & gratuity*

Wednesday & Thursday Evenings

Choice of Appetizer

Clams Oreganato

topped with seafood flavored bread crumbs and oregano

Portobello Rockefeller

Grilled portobello mushroom topped with creamy spinach with a hint of pernod then baked and dusted with seasoned bread crumbs

Sardines Siciliano

Oil cured sardines pan seared with extra virgin olive oil and fresh lemon served on garlic crostini

Choice of Pasta

Campanella con Pesto

Rigatoni with House Sauce

Mixed Green Salad

Choice of Dressing:

Vinaigrette ~ Balsamic Vinaigrette ~ Creamy Italian ~ Parmesan Peppercorn ~ Bleu Cheese

Choice of Entrée

Broiled Shrimp & Scallop Scampi

tender shrimp and scallops broiled with garlic, extra virgin olive oil, and white wine and dusted with seasoned bread crumbs and served with roasted vegetables

Lemon Sage Chicken

Statler chicken slow roasted with fresh lemon, fresh sage and white wine and served over white rice

Grilled Sausage Napolitano

Grilled sausage sliced then quickly sautéed with hot and sweet peppers, rosemary, garlic and extra virgin olive oil and served over roasted potatoes

Grilled Bistro Filet

served with garlic mashed potatoes

*Includes
Coffee - Tea or Herbal Teas*