



Every Tuesday Evening

Martini, Appetizer, Entrée & Dessert

\$22

plus tax & gratuity

Choice of Cocktail

Sunset Martini

*Smirnoff vodka, Pineapple & Cranberry Juice w/ a
Lemon-Lime Sugar Rim*

Orange Creamsickle

Smirnoff Orange Vodka, Orange Juice and a Splash of Cream

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 ~*

Peach Martini

*Smirnoff Peach Vodka, Peachtree and a Splash of Peach
Nectar*

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

Mozzarella Spedini

mozzarella cheese, battered & fried, topped with a butter and lemon caper sauce

Steamed Clams

steamed clams in a garlic & onion, butter, white wine sauce

Caesar Salad & Meatball

romaine lettuce tossed with caesar dressing, topped with shaved parmesan cheese and house made meatball

Buffalo Style Fried Calamari

served with Bleu cheese

Mozzarella Caprese

sliced fresh mozzarella, tomato, basil, sun-dried tomatoes, olive oil & balsamic reduction

Shrimp & Avocado Crostini

grilled shrimp, mashed avocado, olive oil, garlic, lemon juice over toasted bread points

Cup of Soup

pasta fagioli or chicken escarole

Choice of Entrée

Chicken Gruyere

breaded chicken breast topped with fresh tomato, Swiss cheese and a brown mushroom gravy; served with garlic mashed potatoes

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 Rigoletto

chicken breast sautéed in white wine and butter topped with prosciutto, mozzarella cheese and a touch of marinara; served with roasted vegetables

Chicken Milanese & Spinach

crispy pan fried breast with rosemary & garlic over sautéed spinach

Shrimp Florentine

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

Ravioli Vesuvio

ricotta stuffed pasta tossed with broccoli rabe and white beans in garlic and oil

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