



Every Tuesday Evening

Martini, Appetizer, Entrée & Dessert

\$22

plus tax & gratuity

Choice of Cocktail

Caramel Apple-tini

Green Apple Vodka, Sour Apple Pucker and Buttershots

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 ~

Espresso Martini

Smirnoff Vanilla Vodka, Espresso, Kahlua & Dark Crème de Cacao

Peartini

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

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

Clams Casino

roasted on the half shell with bacon, peppers, onions & breadcrumbs

Shrimp Cocktail

chilled and served over greens with cocktail sauce

Escarole & Fagioli

sautéed escarole & beans with garlic and olive oil

Tomato, Cucumber & Red Onion Salad

dressed with olive oil and red wine vinegar topped with gorgonzola cheese

C`Zar Meatballs

home made meatballs simmered in our house sauce; served with a caesar salad

Bocconcini Caprese

fresh mozzarella & sliced tomatoes with fresh basil, sun-dried tomatoes, spices & extra virgin olive oil

Prosciutto & Melon

prosciutto wrapped cantaloupe

Cup of Pasta Fagioli or Chicken Escarole

Choice of Entrée

Chicken Milanese over Mesculine Salad

crispy pan fried breast with rosemary & garlic over mesculine mixed greens, tomatoes, and onions dressed with olive oil and lemon

Stuffed Filet of Sole

crabmeat spinach stuffing, lemon butter; served with roasted vegetables

Gnocchi Portobello

potato pasta tossed with a sautee of portobello mushroom, asparagus, fresh tomato, garlic and olive oil then topped with shaved parmesean cheese

Eggplant Parmigiana

with marinara sauce and mozzarella cheese; served with roasted potatoes

Tilapia Provincale

dipped in egg batter sautéed with garlic in lemon, wine and butter, served over roasted vegetables

Chicken Amalfi

chicken breast sautéed in garlic & oil with artichoke hearts & broccoli; served with garlic mashed potato

Ravioli Filipo

boiled ravioli topped with a sauté of garlic, extra virgin olive oil, fresh spinach and sun-dried tomatoes

Choice of Dessert

Scoop of Sorbet

Gluten Free Dark & White Chocolate Cake

two layer gluten free dark & white chocolate cake

Homemade Rice Pudding