

Dinner Specials

Appetizers

Zuppa Di Mussels **\$15.95**

Possolipo

mussels sautéed with garlic, basil, crushed plum tomatoes, onions & capers in white wine & extra virgin olive oil

Crostini Di Bocconcini **\$13.95**

toasted Italian bread with garlic & oil, topped with fresh mozzarella & tomatoes

Entrées

Chicken Florentine **\$22.95**

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

Veal Gruyere **\$24.95**

breaded veal cutlet topped with Swiss cheese, fresh tomatoes in a brown mushroom gravy; served with garlic mashed potatoes

Scallops Del Angel **\$26.95**

scallops sautéed in olive oil with asparagus, artichoke hearts, basil and tomatoes in garlic and olive oil; served with angel hair pasta

Ravioli of The Day

Broccoli Rabe & Sausage **\$18.95**

Ravioli

house made ravioli stuffed with broccoli rabe, sausage & ricotta cheese; topped with broccoli rabe, garlic & oil