

Dinner Specials

Appetizers

Zuppa Di Clams Possolipo \$16.95
clams sautéed with garlic, basil, crushed plum tomatoes, onions & capers in white wine & extra virgin olive oil

Shrimp Cocktail \$15.95
five shrimp chilled; served with cocktail sauce

Entrées

Broiled Salmon Almondine \$25.95
topped with sliced almonds, baked with lemon, white wine, and butter; served with roasted vegetables

Cajun Chicken with Broccoli Rabe \$22.95
grilled cajun chicken with sautéed broccoli rabe, garlic, olive oil

Veal Cacciatore \$24.95
veal sautéed in olive oil with peppers, onions, mushrooms & plum tomatoes; served over penne

Ravioli of The Day

Spinach & Sundried Tomato Ravioli \$18.95
house made ravioli stuffed with spinach & sun-dried tomatoes, served with mushrooms, garlic & olive oil