

Dinner Specials

Appetizers

Zuppa Di Mussels \$15.95

fresh tomato, baby spinach, garlic, white wine broth, grilled bread

Shrimp Ragusa \$17.95

grilled shrimp topped with sautéed bell peppers, onions, mushrooms garlic and oil; served with garlic bread

Entrées

Veal Bruschetta \$24.95

breaded veal cutlet topped with a sautéed of fresh, diced tomatoes, garlic, onions and Stella cheese; served with mashed potatoes

Salmon Rosario \$24.95

grilled salmon sautéed with rosemary, garlic, hot and sweet vinegar peppers and artichoke hearts in extra virgin olive oil; served over broccoli rabe

Chicken Amalfa \$22.95

chicken breast sautéed in garlic & oil with artichoke hearts & broccoli; served over capellini

Ravioli of The Day

Burrata Ravioli \$18.95

house made ravioli stuffed with burrata and ricotta; marinara sauce

✧ Drink Specials ✧

Barrel Aged Manhattan \$11.25

Woodford Reserve Bourbon and Carpano Antica Vermouth aged in a bourbon barrel