

Dinner Specials
Appetizers

Shrimp Piccata \$17.95

sautéed in butter & white wine with capers & artichoke hearts; served with garlic bread

Mozzarella Spedini \$10.95

mozzarella, breaded & fried, topped with a lemon butter caper sauce

Entrées

Clams and Scallops \$27.95

Arrabiata

sweet & hot peppers, olives, capers, onions, mushrooms, crushed plum tomatoes and fresh basil in extra virgin olive oil; served over linguine

Veal Messina \$25.95

veal sautéed with sun-dried tomatoes, artichoke hearts and shallots in white wine, butter and a touch of marinara; served over capellini

Swordfish Napolitano \$27.95

grilled swordfish topped with hot and sweet vinegar peppers and roasted potatoes in olive oil, garlic and a touch of rosemary

Chicken Gruyere \$22.95

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

Ravioli of The Day

Shrimp Scampi Ravioli \$19.95

house made shrimp and ricotta ravioli topped with a garlic, white wine and butter sauce finished with seasoned breadcrumbs