

Dinner Specials

Appetizers

Shrimp Fillipo

\$17.95

sautéed with garlic, extra virgin olive oil, fresh spinach and sun-dried tomato served with garlic bread

Fried Smelts Napolitano

\$15.95

with hot & sweet vinegar cherry peppers and marinara sauce

Entrées

Scallops Arrabiatta

\$27.95

scallops sautéed with mushrooms, capers, black olives, hot & sweet peppers, crushed plum tomatoes, fresh basil and olive oil; served over fettuccine

Swordfish Vittorio

\$27.95

grilled swordfish on a bed of sautéed sliced sausage and broccoli rabe

Veal Siciliano

\$25.95

breaded veal topped with eggplant, mozzarella cheese and house sauce; served with penne pasta

Ravioli of The Day

Mushroom and Goat

\$18.95

Cheese Ravioli

House made ravioli stuffed with ricotta, goat cheese and mushrooms; topped with marinara sauce

Drink Specials

Goose Island Hazy Beer

\$6.50

Hug

Hazy Beer Hug is filled with notes of peaches, white grapes, and guava