

# Dinner Specials Appetizers

## Tomato, Cucumber and Onion \$9.95 Salad

tossed with goat cheese and extra virgin olive oil

### **Shrimp Fillipo**

\$17.95

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

## Entrées

#### Grilled Swordfish Piccata

\$27.95

swordfish topped with capers, artichokes hearts, lemon, butter and white wine sauce; served with broccoli rabe

#### Veal Rigoletto

\$24.95

veal topped with prosciutto & mozzarella cheese, sautéed in white wine, butter & touch of marinara sauce; over rigatoni

#### Chicken Bruschetta

\$23.95

breaded chicken cutlet topped with a sautée of diced fresh tomatoes, garlic, onions and Stella cheese; served with roasted potatoes

# Ravioli of The Day

## Portobello Mushroom

\$18.95

#### Ravioli

house made ravioli stuffed with sautéed portobello mushrooms and ricotta cheese; topped with a pink cream sauce

# Dessert Specials

#### Creme De Menthe

\$7.50

green creme de menthe layered with vanilla ice cream; topped with whipped cream