

Dinner Specials

Appetizers

Sautéed Escarole & Beans \$16.95
with Grilled Sausage
served with toasted foccacia bread

Artichoke & Roasted Pepper \$12.95
Picatta
sautéed in butter and white wine with capers; served over garlic bread

Entrées

Swordfish Vittorio \$27.95
grilled swordfish on a bed of sautéed sliced sausage and broccoli rabe

Chicken Gruyere \$22.95
breaded chicken breast topped with fresh tomato, Swiss cheese and a brown mushroom gravy; roasted potatoes

Veal Rocco \$25.95
sautéed veal and baby shrimp topped with Stella cheese in a sherry wine sauce, touch of marinara; served over rigatoni

Ravioli of The Day

Spinach Ravioli \$18.95
house made ravioli stuffed with ricotta cheese and spinach; in a marinara sauce

Dessert Specials

Caramel Parfait \$7.50
caramel swirled with vanilla ice cream