



***SPECIALS FOR FRIDAY 16 AND SATURDAY 17
OF JUNE 2017***

Appetizer:

1. **BEEF SHORT RIBS RAVIOLI** served with filletto di Pomodoro sauce. (tomato & basil)
Appetizer or Main course
2. **STUFFED PORTOBELLO MUSHROOM** stuffed with Italian cheeses and served with Barolo red wine sauce.
3. **CAPRESE** fresh Mozzarella cheese served with Italian roasted peppers and homemade balsamic vinaigrette and heart of palm.
4. **STUFFED ARTICHOKE** stuffed with Italian sweet and Hot sausage topped with cheese.
5. **BROILED SCALLOPS** served with lemoncello liquor sauce and lemon juice.

Salad

Baby Arugula topped with slices of Melon, Prosciutto di Parm and shaved parmesan cheese served with homemade Raspberry vinaigrette dressing.

Main courses

1. **CHICKEN BRACCIOLE**
Chicken breast stuffed with Prosciutto di Parm, Italian bacon & ham, Fontina cheese in a veal deglazed, white wine, tomato paste and onions sauce with homemade and handmade Gnocchi.
2. **VEAL CHOP CHAMPAGNE**
Perfectly cooked topped with mushroom, veal deglazed champagne and a touch of cream with vegetables.
3. **BROILED GROUPER**
With a scallop and shrimp in a scampi sauce and vegetables.
4. **STUFFED SALMON**
With crab meat, scallop and shrimp serve with lobster sauce with vegetables.
5. **RISSOTTO FRUTE DE MARE**
A combination of clams, scallop and shrimp served with light marinara sauce, garlic and white wine over Italian risotto.
6. **RACK OF LAMB**
Perfectly cooked served in a garlic rosemary sauce with vegetables.

Persons with special diet please let us know ahead of time or inform your server.

Some meals may already contain eggs and/or flour.

Pasta gluten free available.

**FOR MORE DETAILS ABOUT THE MENU ASK YOUR SERVER MAKE
YOUR RESERVATION AT 203-743-6804**