

SPECIAL



MENU

3 COURSE PRE FIX SPECIAL

Monday - Thursday 4pm-10pm | Sunday 4-9pm

\$42.95 per person

Includes One Glass of Wine

APPETIZER

(Choice of one)

SOUP OF THE DAY

CLAMS OREGENATA

Breadcrumbs, Lemon, Wine Sauce

FRIED or GRILLED CALAMARI

Tomato Sauce

MUSSELS

White Wine or Red Sauce

HOUSE SALAD

Mixed Greens, Tomatoes, Onions, Gorgonzola Cheese

GREEK SALAD

*Romaine, Cucumbers, Olives, Onions,
Pepperoncini, Tomatoes, Feta Cheese*

CAESAR SALAD

*Romaine, Shaved Parmesan, Croutons,
Cesaer Dressing*

MAIN COURSE

(Choice of one)

All main course dishes are served with mashed potatoes and mixed vegetables

-No substitution on sides-

LINGUINE VONGOLE

Littleneck Clams, White Wine, Garlic & Oil or Red Tomato Sauce

PENNE PRIMAVERA

Penne With Garlic & Extra Virgin Olive Oil

CHICKEN MARTINI

Breadcrumbs, Parmesan, Lemon Sauce

WHOLE YOUNG ORGANIC CHICKEN

Lemon and Garlic Sauce

GRILLED LAMB CHOP

New Zealand Baby Rack of Lamb

SALMON

Dijon Mustard Souce

BRANZINO LIVORNESE

Olives, Capers, White Wine, Tomato Sauce

BLACK SEABASS

Capers, Parsley, Lemon

RED SNAPPER MARECHIARA

Filet Red Snapper with Marechiara Sauce

FILET OF SOLE FRANCESE

Lightly Battered, White Wine, Lemon Sauce

NY STRIP STEAK 8oz

DESSERT

(Choice of one)

CHEESECAKE

TIRAMISU

CHOCOLATE CAKE

COFFEE OR TEA

Food Allergies? If you have a food allergy, please speak to the owner, manager, chef or your server.