

ANTIPASTI

Chef's Menu

Grilled Portobello Mushroom

Gorgonzola cheese, roasted peppers, pignoli nuts, balsamic drizzle

Filet Mignon Spring Roll

Wild mushroom, gorgonzola cheese, port wine dipping sauce

Homemade Veal Meatballs

Filletto pomodoro sauce, fresh mozzarella, pecorino Romano cheese

Arugula & Gorgonzola Salad

Asian pear, dates, almonds, gorgonzola, champagne honey vinaigrette

Classical Caesar Salad

Golden crouton, shaved parmesan cheese, traditional dressing

Homemade Soup

Chef's choice of day

ENTREES

Tuscan Chicken & Fettuccini Pasta

Prosciutto, portobello mushroom, caramelized onions, Marsala sauce

Fusilli Pasta Bolognese

Tuscan style meat sauce, sweet peas, mushroom, ricotta

Linguini w/ White Clam Sauce

Little neck clams, white wine, fresh basil, garlic E.V.O.O.

Shrimp & Calamari Marecchiare

Angel hair pasta, Italian tomatoes, garlic, white wine, red pepper

Pecan Encrusted Salmon Filet

Oven roasted Meyer's dark rum & Brer rabbit molasses

Chicken Breast Sorrentino

Eggplant, prosciutto, mozzarella, Madeira wine, touch of tomato

Chicken Breast Campagnola

Wild mushroom, red peppers, sweet peas, caramelized onions

Double Cut Pork Chop

Boneless, Washington cherries & apples, port wine reduction

Grilled Marinated Sliced Steak

Chef's special marinate, caramelized seasoned onions

Dessert

American Coffee & Chef's Choice of Dessert

Sunday thru Thursday Only, No Holidays or Holiday Eves, Maximum 8 people \$ 28.95

Gift Certificates' not valid/ not good with any other offer or coupon

20 % Gratuity & Tax Additional / Please No Substitutions or Sharing