Lunch 2 Courses \$20 (only available Thur and Friday) Appetizer & Entree or Entree & Dessert

Appetizers	Entree	Dessert
Calamari Fritti Baby squid, lightly floured, served with a spicy marinara sauce	Salmon Livornese Salmon sautéed with capers, artichoke hearts, tomato, lemon and white wine; Served with pasta	Limoncello Mascarpone Cake
Apple Walnut Salad Caramelized walnuts, apples, dried cranberries, feta cheese served over a bed of mixed green	Pollo Milano Chicken breast breaded with Italian breadcrumbs pan fried with lemon, butter and white wine; served with linguini	Tiramisu
French Onion Soup	Eggplant Parmesan Sliced eggplant, breaded, fried, and rolled with mozzarella cheese in a marinara sauce; served with linguini	

Dinner 3 Courses

(choose 1 from each column) \$36.25

Appetizer	Entree	Dessert
Oysters Rockefeller * Oysters baked with spinach & prosciutto ham in light cream sauce	Pollo Cotoletta Parmigiana * Breaded chicken breast baked with marinara and Mozzarella cheese; served over linguini	Gelato*
Arancini Ball Rice ball filled with Mozzarella Cheese	Beef Short Rib Ravioli Gnocchi Potato pasted filled with beef short rib. Served with a brandy cream sauce with mushrooms	Limoncello Mascarpone Cake
Pear Salad* Field greens, goat cheese, red wine poached pear and walnuts	Spaghetti Florentina* A light cream sauce with garlic, cherry tomatoes, fresh basil and spinach	Belgium Chocolate Mousse Cake
	Filet Mignon & Scampi Napoli *add \$15 6 oz filet grilled with herbs and garlic & shrimp sautéed with garlic, lemon and wine. Shrimp is served over pasta & vegetable of the day	
	Stuffed Shrimp* add \$10 Jumbo shrimp baked with lump crab meat; served with roasted potatoes and asparagus	