

SOUP OF THE DAY

Clam Chowder

APPETIZERS

Boneless Buffalo Wings

(5) served with blue cheese dressing and celery

\$12

Squash Flowers

Stuffed with cheese. Served with Marinara.

\$11

Brussels Sprouts

Sautéed in garlic & oil with bacon.

\$11

SPECIALS

Baked Sea Bass Calabrese- with tomatoes, hot peppers, kalamata olives, capers, garlic & oil. \$23

Oven Roasted ½ Chicken- with Italian spices \$17

Penne Bolognese- our homemade meat sauce with veal, pork & beef with a touch of cream over penne. \$17

Shepard's Pie- layered ground beef, corn and mashed potato topped with homemade brown gravy. \$17

Chicken Saltimboca- panko breaded chicken breast stuffed with prosciutto and provolone topped in marsala wine mushroom sauce. \$17

Chili Salmon- over mixed veggies with garlic & oil. \$23

Stuffed Peppers Combo- ground beef and rice stuffed peppers with baked ziti in house sauce with mozzarella. \$19

Orecchiette Arturo- sautéed chicken with broccoli rabe and sun-dried tomatoes in pink cream sauce. \$18

Chicken Cobb Salad- marinated grilled chicken over chopped romaine with diced tomatoes, gorgonzola, avocado, chopped bacon & hard-boiled egg. \$16

Swordfish Picatta- fresh swordfish in lemon wine butter sauce with capers. \$23