



Early Bird Menu

*Monday-Tuesday 4:00 pm to 5:30 pm.....Wednesday-Sunday Noon to 5.30 pm
(Every Day except Holidays)*

Complete Dinner Includes

Cup of the Soup of the Day

OR a Dinner Salad

Entrée with either a Side of Pasta **OR** Vegetable

Cannoli **OR** cup of Ice Cream

Pasta

Pasta Campagnola Prosciutto ham, diced onion, and green peas simmered in a light cream sauce and tossed with spinach fettuccini and Parmesan cheese | 13.75

Classic Bolognese Ground sirloin simmered in light sauce and finished with Parmesan cheese | 15

Classic Spaghetti and Meatballs Topped with Chef Michael's tomato sauce | 12.5

Ravioli Cheese filled ravioli topped with tomato sauce | 12.75

Stuffed Shells Ricotta filled shells finished with homemade tomato sauce | 13

Pasta Pomodoro Grape tomatoes, garlic, basil, and extra virgin olive oil tossed with choice of pasta | 14

Eggplant Parmigiana Breaded fresh eggplant, mozzarella cheese, tomato sauce with choice of pasta | 17.5

Pasta Choices

Capellini (Angel Hair), Spinach Fettuccini, Spaghetti, Linguini,
Penne Rigate, Whole Wheat Penne or Rigatoni,
Gluten Free Penne

Fresh and Tasty Seafood

Grilled North Atlantic Salmon Finished with a Grand Marnier glaze | 22

Broiled St. Peter's Tilapia Lightly breaded and finished with white wine lemon sauce with capers | 19.5

Shrimp Scampi Delicious jumbo shrimp simmered in white wine, lemon and garlic sauce and finished with Parmesan cheese | 19.5

Homemade Lump Crab Cakes Lemon garlic aioli | 23.5

Pollo, Veal and Meat Dishes

Piccata Chicken or Veal Tossed with button mushrooms and capers, finished in white wine lemon sauce with a touch of cream and Parmesan cheese **Chicken** 19.5 **Veal** 22

Classic Parmigiana Chicken or Veal Topped with Mozzarella cheese and Chef Michael's tomato sauce **Chicken** 19.5 **Veal** 22

Petite Filet Mignon Mouth watering 6 oz. Angus Filet Mignon grilled to your liking and finished with natural au jus | 27

Upgrade your House Salad with any of the following with an additional \$3.00

Fresh Baby Spinach Salad Tossed with warm bacon, button mushrooms and balsamic vinaigrette

Lettuce Wedge Classic Iceberg Wedge with blue cheese dressing, bacon, crumbled Gorgonzola, and ripe grape tomatoes

Arugula Salad Tossed with lemon and extra virgin olive oil, finished with grated Parmigiano Reggiano

Upgrade your Dessert for an additional \$4.00
Ask your server for details