



Early Bird Menu

Every Day except Holidays

Monday-Tuesday 4:00 to 5:30 pm..... Wednesday-Sunday noon to 5.30 pm

Complete Dinner includes a cup of the soup of the day, a dinner salad, and entrée with either a side of pasta or vegetable, and either a 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.....13.50
- Classic Bolognese* Ground sirloin simmered in light sauce and finished with Parmesan cheese.....14.50
- Classic Spaghetti and Meatballs* Topped with Chef Michael's tomato sauce.....12.50
- Ravioli* Cheese filled ravioli topped with tomato sauce.....12.50
- Stuffed Shells* Ricotta filled shells finished with homemade tomato sauce.....13.00
- Pasta Pomodora* Grape tomatoes, garlic, basil, and extra virgin olive oil tossed with choice of pasta.....12.50

Pasta Choices

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

Fresh and Tasty Seafood

<i>Grilled North Atlantic Salmon</i>	<i>Finished with a Grand Marnier glaze.....</i>	<i>19.00</i>
<i>Broiled St. Peter's Tilapia</i>	<i>Lightly breaded and finished with white wine lemon sauce with capers.....</i>	<i>17.00</i>
<i>Broiled Filet of Flounder</i>	<i>Stuffed with baby spinach and finished with garlic lemon butter sauce.....</i>	<i>19.00</i>
<i>Shrimp Scampi</i>	<i>Delicious Jumbo shrimp simmered in white wine, lemon and garlic sauce and finished with Parmesan cheese.....</i>	<i>18.00</i>
<i>Jumbo Lump Crab Cakes</i>	<i>Lemon garlic aioli.....</i>	<i>22.50</i>

Pollo, Veal and Meat Dishes

<i>Piccata Chicken or Veal</i>	<i>Tossed with button mushrooms and capers, finished in white wine lemon sauce with a touch of cream and Parmesan cheese.....</i>	<i>Chicken.....17.50</i>	<i>Veal.....19.50</i>
<i>Classic Parmigiana Chicken or Veal</i>	<i>Topped with Mozzarella cheese and Chef Michael's tomato sauce.....</i>	<i>Chicken.....17.50</i>	<i>Veal.....19.50</i>
<i>Petite Filet Mignon</i>	<i>Mouth watering 6 oz. Angus Filet Mignon grilled to your liking and finished with natural au jus.....</i>	<i>25.00</i>	
<i>Center Cut Bone-in Pork Chop</i>	<i>Broiled under high heat to keep them juicy and finished with a delicious apple brandy cream sauce.....</i>	<i>18.50</i>	
<i>Low Sodium Heart Healthy Grilled Chicken Breast</i>	<i>Served over fresh tomato, and steamed vegetables finished with lemon and rosemary.....</i>	<i>16.00</i>	

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
Delicious cheesecake with fresh fruit of the day