



## *Early Bird Menu*

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

\*Dine-in Only

### **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*