

EARLY DINING MENU

Appetizer

Main Course

No Beverage Included

SPECIAL SUNSET DINNER (ADD 2.25)

Appetizer

Main Course

Dessert

No Beverages Included

4:00 to 5:00 p.m.

orders must be placed before 5:15

Table must be available by 7 p.m. the latest or additional charge will be added

BEVERAGES SPECIAL

Wine by the glass and beer ½ price

All bottles under 40.00 ½ price

Sharing Charge 3.50

APPETIZER

Pasta Fagioli Soup

Garden Salad

A COMBINATION OF LETTUCE, BABY GREENS SERVED WITH TOMATOES, CUCUMBERS AND BALSAMIC VINAIGRETTE

Caesar Salad

ROMAINE LETTUCE, PARMESAN CHEESE, FLAVORED CROUTONS AND OUR OWN CAESAR DRESSING

Bruschetta Genovese

FRESH TOMATOES, ONIONS, SEASONED WITH PESTO, ON TOASTED BREAD, TOPPED WITH PARMESAN CHEESE (Add \$1.00)

Mozzarella E Pomodoro

FRESH MOZZARELLA AND TOMATOES, SERVED WITH FRESH BASIL AND OLIVE OIL (Add \$ 1.00)

Meatball and Ricotta

BEEF AND PORK MEATBALLS WITH A SCOOP OF FRESH RICOTTA SERVED IN TOMATO SAUCE (Add \$ 1.25)

Eggplant Rollatino

EGGPLANT FILLED WITH RICOTTA CHEESE, SPINACH, AND LACED WITH TOMATO SAUCE (Add \$ 2.00)

Mussels al Salto

MUSSELS ON THE HALF SHELL SAUTÉED WITH GARLIC, FRESH HERBS CHOICE OF RED OF WHITE SAUCE (Add \$2.25)

ENTREES

Fettuccine Alfredo with Shrimp or Chicken 11	Grilled chicken 13	Shrimp 15.50
FETTUCCHINI WITH CREAMY PARMESAN CHEESE SAUCE		
Penne Vodka with Shrimp or Chicken 11	Chicken 13	Shrimp 15.55
PENNE SERVED IN A VODKA PINK SAUCE WITH SUN DRIED TOMATOES		
Lasagna Emiliana 13.5		
PASTA LAYERED WITH BOLOGNESE SAUCE (MEAT SAUCE). BECHAMEL AND CHEESE BAKED TOPPED WITH PARMESAN CHEESE		
Lasagna Emiliana 13.5		
CARROTS, PEAS, MUSHROOMS ,SPINACH, RICOTTA AND MOZZARELLA , CREAMY PINK SAUCE, BROCCOLI AND MUSHROOMS		
Rollata 14		
PASTA ROLLED WITH A FILLING OF SAUSAGES, VEAL AND GROUND BEEF BAKED IN A CREAMY MUSHROOM PINK SAUCE		
Linguini Marinara 10	Meatballs or Sausage 12	Shrimp 15
LINGUINI IN A RICH TOMATO BASIL SAUCE		
Penne Bolognese 12	Gnocchi Bolognese 14	
PENNE PASTA IN BEEF AND VEAL RED WINE AND TOMATO SAUCE RAGOUT		
Francese	Chicken 14	Swaii 14 Tilapia 14.5
SAUTÉED IN AN EGG BATTER WITH A LIGHT WHITE WINE LEMON BUTTER SAUCE		
Parmiggiana	Chicken 13.99	Veal 15.75 Eggplant 13.5 Eggplant Rollatino 14
BREADED, TOPPED WITH MARINARA SAUCE AND MOZZARELLA CHEESE		
Romano	Chicken 15.5	Veal 16.5 (Pork breaded) 15.5
CHOICE OF MEAT: TOPPED WITH SPINACH, MOZZARELLA CHEESE, SUN DRIED TOMATOES, AND GARLIC IN A WHITE WINE SAUCE		
Marsala	Chicken 15.5	Veal 16.5 (Pork breaded) 15.5
SERVED IN A MUSHROOM MARSALA WINE SAUCE WITH PASTA		
Portobello Fiorentina 14		
PORTOBELLO MUSHROOMS BREADED AND LAYERED BETWEEN RICOTTA AND SPINACH BAKED IN A CREAMY MUSHROOM, SPINACH WHITE WINE SAUCE OVER PASTA		
Braised Pot Roast / Arrosto di Manzo 15		
BEEF BRAISED IN A WHITE WINE SAUCE WITH VEGETABLES AND POTATOES SERVED WITH BROCCOLI		
Piccata	Chicken 14	Trout 15 Swaii 14 Tilapia 14.5
SAUTÉED WITH CAPERS IN A WHITE WINE LEMON BUTTER SAUCE SERVED OVER PASTA		
Linguine Frutti di Mare 16		(Black linguine) 17.5
LINGUINE WITH GARLIC, OLIVE OIL, WHITE WINE, SHRIMP, CALAMARI, CLAMS, MUSSELS IN A RED OR WHITE SAUCE		
NY Steak 17.75		
11 OZ NY GRILLED STEAK SERVED WITH ROASTED POTATOES AND BROCCOLI		
Livornese	Salmon 16	Trout 15 Swaii 14 Tilapia 14.5
SAUTÉED WITH ONIONS, OLIVES, AND CAPERS IN A LIGHT WHITE WINE TOMATO SAUCE SERVED OVER PASTA		
Marechiarra	Salmon 18	Trout 17 Swaii 16 Tilapia 16
SIMMERED WITH CLAMS, MUSSELS, AND SHRIMP IN A LIGHT GARLIC WHITE WINE TOMATO SAUCE SERVED OVER PASTA		