



Dinner includes your choice of house salad or soup
(French Onion or Caesar salad – add \$3.00)
Complimentary glass of white or red wine and cannoli
Chef de cuisine- Dominic Bolla

\$20.17

Manicotti

Homemade crepe filled with ricotta & herbs, topped with tomato sauce

And baked with fresh mozzarella

Combinata Al Forno

Chicken and eggplant parmigiana served with penne pasta

Chicken Roulade

Breaded chicken breast rolled with ham, spinach, mozzarella and topped with a white wine cream sauce, served with roasted baby potatoes and carrots

Ragu

Braised USDA Choice beef short rib, bowtie pasta, fresh herbs & parmigiano

Grouper Piccata

Pan-seared, egg dipped and sautéed in a lemon and caper white wine sauce, served over angel hair pasta and with seasonal vegetable

\$25.17

Veal Piccata

Pan-seared, egg dipped and sautéed in a lemon and caper white wine sauce served with risotto and seasonal vegetables

\$30.17

Salmon

Pan seared Canadian fillet with risotto green onion & roasted tomato