

Dinner Specials

<u>APPETIZERS</u>

Burrata Caponata \$19 Burrata cheese, eggplant caponata & toast points

Cream of Broccoli Soup small \$6 large \$7

Onion Soup Au Gratin \$9

<u>ENTREES</u>

Bronzini & Shrimp Picatta \$35

sautéed with white wine, lemon, garlic and capers, mashed red-skin potatoes, amaretto glaze carrots

Chipotle Scallops & Shrimp \$34

bay scallops § jumbo shrimp sautéed with spinach ξ corn in a spicy chipotle pepper cream sauce, tossed with fresh rigatoni pasta

Chicken Papito \$29

Breaded chicken cutlet topped with roasted red peppers, thinly sliced prosciutto, melted mozzarella cheese and vodka sauce. Served with penne vodka

Veal Cannelloni \$29

fresh pasta filled with ground veal stuffing. Baked with mozzarella cheese and vodka sauce

Braised Lamb Shank \$34

red wine pan gravy, mashed red-skin potatoes, amaretto glaze carrots

Hanger Steak \$36

10oz steak, creamy horseradísh sauce, served with truffle fries

Pork Chops single \$34/double \$44

sherry wine demi-glace with chorizo sausage and sweet peppers

DESSERTS

Crème Bruleé Cheesecake \$12

Peach Bourbon Bread Pudding \$12

Served warm with vanilla ice cream

Tartufo \$11

Pistachio Tartufo \$11

Fudge Brownie with Ice Cream \$12 Chocolate Lava Cake \$12 Served warm with vanilla ice cream

Crème Bruleé \$12



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