



Dinner includes your choice of house salad or soup
(French Onion or Caesar salad – add \$3.00)
Complimentary glass of white or red wine

\$20.18

Stuffed Pasta

Pasta stuffed with chicken cutlet, eggplant, ham, ricotta, roasted red peppers, & mozzarella. Topped with tomato sauce & baked with mozzarella

Gnocchi

Housemade gnocchi in a pesto cream sauce with shrimp or chicken & blistered cherry tomatoes

Ragu

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

Grouper Piccata

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

Primavera

Penne pasta tossed with vegetables, garlic butter, white wine, parmigiano & chicken or shrimp

Agnelotti

Stuffed with braised pork filling topped with wild mushrooms & pork demi glace

\$25.18

Veal Saltimbocca

Sauteed veal cutlets topped with prosciutto & asiago cheese in a marsala wine & sage sauce. Served over risotto

Salmon

Pan seared fresh filet served with risotto, asparagus, & a lemon burblanc sauce