

# WEEKLY SPECIALS

MONDAY

## Ten Dollar Appetizers (Indicated with \*\* on menu)

TUESDAY

## Dinner for Two

Choose one antipasto...

- Riceballs
- Stuffed Banana Peppers
- Fried Cheese Ravioli
- Fried Mozzarella
- Portabello Asiago

- House Salad
- Eggplant Rollatini
- Floured Calamari
- Steamed Mussels
- Steamed Clams

Choose one family style entree...

### Napoletana

Chef's choice of pasta in a tomato cream sauce topped with fresh mozzarella and grilled sausage

### Baked Spaghetti OR Ravioli Parmigiana

With choice of meatballs or sausage in house red sauce

### Fettuccine Alfredo

Served with grilled chicken and broccoli in house alfredo cream sauce

### Eggplant Parmigiana

Served over chef's choice of pasta in house red sauce

### Chicken Parmigiana

In a house meat sauce with peas served over baked ziti

### Rigatoni Vodka

Served with grilled chicken in house creamy vodka sauce

### Chicken Cacciatore

Roasted chicken in a tomato and red wine reduction sauce with mushrooms, peppers, onions and herbs served over spaghetti

### Pasta Primavera \*\*Vegetarian

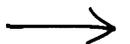
Zucchini, mushrooms, onions, peas, asparagus, and broccoli served over chef's choice of pasta in a light garlic marinara sauce.

### Chicken Milanese

Breaded chicken cutlet served with a cucumber, tomato & red onion salad

### Haddock

Served breaded, broiled, or french style with chef's choice of pasta



# WEEKLY SPECIALS

## WEDNESDAY

### Ten Dollar Appetizers

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## THURSDAY

### Three Course Dinner

Choose an appetizer...

**Soup of the day**

**House Salad**

Choose an entree...

**Penna alla Vodka**

Penna pasta served in a vodka cream sauce.

**Rigatoni Bolognese**

Rigatoni pasta with house bolognese style meat sauce.

**Petto di Pollo Rollato**

Roasted and breaded chicken stuffed with asiago, prosciutto, roasted red peppers, spinach, asparagus, mushrooms and herbs. Cut into wheels and finished in a delicate cream sauce.

**Chicken Cacciatore**

Roasted chicken in a tomato and red wine reduction sauce with mushrooms, peppers, onions and herbs served over spaghetti.

**Filetto di Salmone**

Wild caught atlantic salmon filet, pan seared and broiled. Topped in a grain Dijon mustard sauce with a touch of cream served with chef's choice of vegetables.

**Pasta Primavera \*\*Vegetarian**

Zucchini, mushrooms, onions, peas, asparagus, and broccoli served over chef's choice of pasta in a light garlic marinara sauce.

**Sicilian Carbonara**

Egg yolk pasta served with diced onions, mushrooms, peas and pancetta served in a cream sauce with a touch of garlic, dusted with pecorino romano cheese.

Choose a Dessert...

**Cannoli**

**Tiramisu**

**Gelato**