

# Dinner Specials

December 4-10, 2017

## Salads & Starters

### Antipasti e Insalate

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#### Dolci Noci Basket

Homemade chunky chicken salad mixed with seedless grapes, honey roasted walnuts atop of fresh mixed greens and spinach leaves tossed with cherry tomato, cucumber chips, fresh avocado and fried shoestring onions in a flour tortilla basket. Enjoy with your choice of dressing on the side. \$14

#### Chipotle Ranch Basket

Sliced fried chicken breast, bacon bits, cucumber, crisp mixed greens, cabbage, diced tomatoes, and scallions tossed in a tortilla basket. Enjoy with creamy chipotle ranch dressing on the side. \$14

#### Agnello Greco (Antipasto)

(Appetizer) Grilled all natural Australian baby lamb chops marinated in our secret honey sauce sautéed with imported feta cheese and seasonal grapes. Served with sliced pita bread. \$18

#### Ostriche Fritte (Antipasto)

Six Fresh Chesapeake oysters dipped in cornmeal and flash-fried. Served on a bed of lettuce with your choice of dipping sauce. \$11

## The Chef's Specials

### Choice of Soup of The Day or Side Salad

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#### Manzo al Brunello

Slow baked homemade meatloaf topped with sautéed sweet onions, white bottom mushrooms and roasted red peppers in our made to order creamy madiera wine sauce. Served over white rice or pasta. \$15

#### Pollo Luna

Cheese-filled tortellini topped with sautéed fresh mushrooms, cherry tomatoes, roasted peppers and kale in our basil scampi sauce. Topped with blackened rubbed sliced char-grilled chicken breast. \$18

#### Pasta Da Vinci

Tender marinated and seasoned chicken breast cubes sautéed in our creamy Madeira wine sauce with fresh mushrooms, roasted red peppers and onions. Tossed over penne pasta. \$18

#### Linguini alle Vongole

Little neck clams sautéed in white wine garlic tomato marinara over linguine pasta. \$19

#### Salmone al Limone

Atlantic salmon chunks sautéed with broccoli in a creamy citrus Alfredo over capellini pasta (angel hair). \$24

#### Pesce Provvidenza

Baked fresh fillet of cod over rice smothered with our made to order creamy white wine lemon butter scampi sauce with diced tomatoes and chopped onion. \$21

**15% Gratuity Will Be Added To All Dine-In Orders**