

# **Chef's Dinner Specials**

**January 4-11, 2018**

## **Starters**

**Antipasti e Insalate**

---

### **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

### **Cozze al Rosario**

One dozen Prince Edward Island Mussels sautéed in our creamy sherry rose sauce and served with garlic crostinis. \$14

### **Ravioli Fritti (5)**

Six cheese-filled ravioli battered and flash-fried. Served with our secret spicy tomato marinara dipping sauce. \$10

### **Chesapeake Flatbread**

Minced chicken breast, creamy crab dip, sharp cheddar and mozzarella cheese smothered on pita flatbread. Then topped with diced scallions and fresh tomatoes. Served with cocktail for dipping. \$11

## **The Chef's Specials**

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

---

### **Prime Rib**

14oz. Slow roasted corn-fed western beef. Served with garlic mashed potatoes and grilled asparagus. \$25

### **Traditional Lamb Stew**

Seasoned lamb shoulder slow simmered with pearl onion, carrots and peas in lamb stock over boiled potato cubes. \$22

### **Conchiglie alla Vodka**

Cheese-stuffed shells smothered with melted cheeses and topped with sautéed kale, cherry tomatoes and basil in our made to order creamy rose sauce. \$16

### **Pollo Santino**

Tender chicken breasts lightly battered and sautéed with fresh mushrooms and fresh kale in our made to order imported Marsala wine creamy Alfredo over linguine pasta. \$18

### **Ravioli Benito**

Char-grilled blackened rubbed chicken breast served over cheese-stuffed ravioli in our made to order sherry wine cream sauce with chopped fresh collard greens, cherry tomatoes and mushrooms. \$18

### **Linguine Mattuchio**

Gulf shrimp and top neck clams sautéed in our zesty homemade tomato marinara tossed over linguine noodles. \$21

**15% Gratuity Will Be Added To Each & Every Dine-In Check**