

CHEF'S DINNER SPECIALS

February 18-25, 2018

STARTERS

Antipasti e Insalate

Polpette Italiana (3)

Three homemade meatball baked in tomato basil marinara with melted fresh mozzarella. Served with garlic bread. \$9

Dolci Noci Basket

Homemade chunky chicken salad mixed with seedless grapes, honey roasted walnuts atop of fresh mixed greens and spinach leafs 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

Italiano Chef's Basket

Chopped Genoa Salami, prosciuttini ham, cappicola ham, provolone cheese and grated Romano over a bed of crisp romaine lettuce, cherry tomatoes, red onion, banana peppers and cucumbers all tossed with creamy Italian dressing and herbs in a tortilla basket. \$14

Noci Piadino

Italian-Style Flatbread. Grilled chicken, chopped tomato, cilantro, maple roasted pecan, fresh avocado, creamy ranch and a three cheese mix stuffed in a flour tortilla. \$11

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

Imperial Crab Chop

14oz. Frenched cut cowboy pork chop (Bone-In) over-stuffed with jumbo lump crab cake and topped with imperial sauce. Served with your choice of starch and vegetable. \$39

Prime Rib

16oz. Slow roasted corn-fed western beef. Served with spiced Jamaican Island rice with beans. \$28

Caribbean Jerk Chicken

Half Chicken well marinated overnight in jerk Jamaican spice and char-grilled. Served with spiced Jamaican Island rice with beans. \$16

La Mia Madeira

Fresh mushrooms, onions, sun-dried tomatoes and kale sautéed in a creamy Madeira wine Alfredo over cheese-filled stuffed shells. \$15

Gamberi Pasta Aspa

Gulf shrimp rubbed with our blackened spiced and sautéed then smothered with melted mozzarella and Parmigiano Reggiano cheeses. Tossed over penne noodles, fresh tomatoes, and spinach sautéed in our secret Madeira wine Alfredo. \$21

Pesce di Roma

Cod loins lightly battered and sautéed with fresh spinach, mushrooms and tomatoes in our creamy roasted red pepper pesto over linguine pasta. \$21

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