

# CHEF'S DINNER SPECIALS

April 23-29, 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

### **Cozze al Rosario**

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

### **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. \$12

### **Piadino D' amore**

Italian-Style Flatbread. Tuscan spiced grilled chicken, chopped tomato, scallions, cilantro, avocado, fresh mozzarella, EVOO and basil pesto stuffed in a flour tortilla. (quesadilla style) \$11

### **Gorgonzola Citrus Basket**

Blackened rubbed char-grilled sliced chicken breast, cucumber chips, red onion, sun-dried tomatoes, gorgonzola bleu cheese and orange cubes over mixed greens tossed in a flour tortilla basket. Enjoy with a fat-free creamy Italian dressing on the side. \$15

## THE CHEF'S SPECIALS

Choice of Soup of The Day or Side Salad

---

### **Linguini Abruzzi**

Handmade sweet Italian sausage sliced and sautéed with pepperoncini, mushrooms and ricotta cheese in a spicy tomato marinara and tossed over linguini pasta. \$17

### **Petto di Pollo**

Lightly battered chicken breast sautéed in a white wine cream sauce with artichoke hearts, fresh mushrooms and organic grape tomatoes. Served over capellini pasta. \$18

### **Conchiglie d' Giardino**

Cheese-stuffed shells baked with melted cheese and topped with mixed bell peppers, fresh tomatoes, mushrooms and zucchini sautéed in a white wine lemon butter scampi sauce. \$15

### **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

### **Vongole Rosso**

Cherrystone clams sautéed with artichoke hearts, cherry tomatoes and fresh basil in a made to order rosso (red tomato) clam sauce over linguine pasta. \$17

### **Pesce Fiorentina**

Founder lightly seasoned and sautéed with sliced mushrooms, baby spinach and imported feta cheese in a basil wine lemon butter sauce. Served over linguine or rice. \$22

### **Cattura Fresca**

Cattura Fresca (Fresh Catch) Rockfish pan-seared topped with a simple caper lemon butter sauce. Served with our baked twice stuffed potato and roasted vegetable medley. \$22

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