

# CHEF'S DINNER SPECIALS

April 9-15, 2018

## STARTERS

Antipasti e Insalate

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### Ravioli Fritti (5)

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

### 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

### 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

### Bruschetta alla Valentino

Diced ripe tomatoes, chopped Mediterranean olive medley, fresh mozzarella, red onion and basil. Drizzled with Imported EVOO and balsamic glaze. Served alongside parmesan and garlic crostinis. \$10

### Chicken & Avocado Piadina

Italian-Style Flatbread. Grilled chicken, chopped tomato, onions, cilantro, fresh avocado and a three cheese mix stuffed in a flour tortilla. \$12

## THE CHEF'S SPECIALS

Choice of Soup of The Day or Side Salad

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### Brachiole Vienna

Scampi with A Twist! Two center cut pork chops sautéed with roasted red peppers, fresh mushrooms and artichokes in our made to order creamy white wine, lemon, butter scampi sauce. Enjoy tossed over homemade mashed potatoes. \$19

### La Mia Madeira

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

### Salsiccia Verde

Italian Sausage links sliced and sautéed with baby spinach and fresh mushrooms in an Italian herb sherry wine sauce over capellini pasta (angel hair). \$15

### Pollo Giovanni

Lightly breaded chicken breast over fresh eggplant, spinach and mozzarella cheese sautéed in our rosemary white wine scampi sauce with penne pasta. \$19

### 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

### Salmone alla Fiorentina

Pan-seared Atlantic Salmon topped with sautéed baby spinach, cherry tomatoes, fresh basil and Imported feta cheese in our made to order vino blanco lemon butter scampi sauce over capellini (Angel Hair) pasta. \$24

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