

# CHEF'S DINNER SPECIALS

April 16-22, 2018

## STARTERS

Antipasti e Insalate

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### **Piadino Noci**

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

### **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

### **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

### **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. \$12

### **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

## THE CHEF'S SPECIALS

Choice of Soup of The Day or Side Salad

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### **Stuffed Peppers**

Baked minced beef and rice with Mediterranean herbs over-stuffed in two bell peppers with tomato marinara. \$15

### **Chicken Pot Pie**

Free-range chicken breast cubes and vegetables in cream sauce baked with in our golden brown biscuit shell. \$15

### **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

### **Alfredo Bay**

Whole shell mussels sautéed in our creamy Alfredo sauced with a pinch of old bay. Then topped with an EIGHT OUNCE Broiled Jumbo Lump Crab Cake \$28

### **Granchio Anatolia**

Fresh jumbo lump crab with sautéed roasted red pepper, artichoke hearts, scallions and Imported feta cheese in our made to order basil white wine sauce over angel hair pasta or white rice. \$22

### **Gamberi Caprese**

A Plate From The Old Country! Gulf shrimp sautéed with imported mozzarella, fresh basil and garlic in our secret tomato marinara. Tossed over penne pasta. \$21

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