

CHEF'S DINNER SPECIALS

April 30, 2018 - May 10, 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

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

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

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

Chipotle Ranch Basket

Sliced fried chicken breast, bacon bits, cucumber, crisp mixed greens, cabbage, diced tomatoes, and scallions tossed in a corn flour tortilla basket. Enjoy with creamy chipotle ranch dressing on the side. \$14

THE CHEF'S SPECIALS

Choice of Soup of The Day or Side Salad

Alfredo Bay

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

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

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. \$17

Pollo Bambino

Mamma's Summer Garden! Sautéed chunks of fresh eggplant, summer squash, zucchini, bell pepper mix and marinated chicken breast sautéed in our homemade tomato marinara with fresh mozzarella atop penne pasta. \$18

Catfish Regina

Scampi with A Twist! Catfish filet well seasoned and sautéed with roasted red peppers and fresh mushrooms in our made to order creamy white wine, lemon, butter scampi sauce. Enjoy tossed over homemade mashed potatoes. \$21

Vongole alla Toscana

Cherrystone clams sautéed with fresh tomatoes, squash, zucchini and fresh spinach in our made to order creamy rose sauce with dry-aged Tuscan herbs over linguine pasta. \$18

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