

# CHEF'S DINNER SPECIALS

October 8-14, 2018

## STARTERS

Antipasti e Insalate

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### Chicken Poppers (6)

Six chicken cordon bleu bites. Chicken breast cubes stuffed with Serrano ham and swiss cheese. Served alongside our honey sriracha dijon dipping sauce. \$7

### Sriracha Sticky Wings

Seasoned wingets and fried then lightly tossed in a Sriracha honey sauce. Served with celery and creamy ranch for dipping. \$11

### Polpette Italiana (3)

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

### Ravioli Fritti (5)

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

### Cozze al Romeo

One dozen Prince Edward Island Mussels sautéed in our picante marinara 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. \$13

## THE CHEF'S SPECIALS

Choice of Soup of The Day or Side Salad

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### Agnello con Carciofi

Australian rosemary rubbed baby lamb chops char-grilled to your liking topped with artichoke hearts, onion and peas sautéed in a lemon-basil sauvignon blanc sauce. Served over long grained white rice or pasta. \$31

### La Mia Madeira

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

### Pollo Giovanni

Lightly breaded chicken breast over fresh eggplant, spinach and mozzarella cheese sautéed in our rosemary herb white wine 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

### Linguini alle Vongole

Little neck clams sautéed in white wine garlic tomato marinara over linguine pasta. \$17

### 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**