

## DINNER SPECIALS

NOVEMBER 26, 2018 - DECEMBER 2, 2018

### STARTERS

#### ANTIPASTI E INSALATE

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#### POLPETTE GIULIETTA (3)

THREE HOMEMADE MEATBALL BAKED IN OUR CREAMY ROSE TOMATO ALFREDO MARINARA WITH BASIL AND MELTED FRESH MOZZARELLA. SERVED WITH GARLIC BREAD. \$10

#### COZZE AL ROMEO (12)

ONE DOZEN PRINCE EDWARD ISLAND MUSSELS SAUTÉED IN OUR PICANTE MARINARA AND SERVED WITH GARLIC CROSTINIS. \$14

#### AVOCADO SHRIMP BASKET

CHAR-GRILLED GULF SHRIMP, GRATED PARMIGIANO REGGIANO CHEESE AND AVOCADO ATOP FRESH MIXED GREENS AND SPINACH LEAFS TOSSED WITH CHERRY TOMATO, RED ONION, CUCUMBER CHIPS AND PECANS IN A FLOUR TORTILLA BASKET. ENJOY WITH YOUR CHOICE OF DRESSING ON THE SIDE. \$15

### THE CHEF'S SPECIALS

#### CHOICE OF SOUP OF THE DAY OR SIDE SALAD

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#### POLLO POMODORO

WELL MARINATED CHICKEN SAUTÉED WITH CHERRY TOMATOES, BELL PEPPERS AND IMPORTED KALAMATA OLIVES IN OUR HOMEMADE TOMATO MARINARA SAUCE OVER LINGUINI. \$18

#### TRADITIONAL LAMB STEW

SEASONED LAMB SHOULDER SLOW SIMMERED WITH PEARL ONION, CARROTS AND PEAS IN LAMB STOCK OVER BOILED POTATO CUBES. \$18

#### STUFFED PORK LOIN

SEASONED AND SLOW ROASTED PORK LOIN SLICED OVER APPLE RAISIN STUFFING SMOTHERED WITH PAN GRAVY. SERVED WITH YOUR CHOICE OF A STARCH AND VEGETABLE. \$17

#### TURKEY CROQUETTES

TWO HOMEMADE CROQUETTES MADE WITH FRESH TURKEY SERVED OVER MASHED POTATOES ALONGSIDE YOUR CHOICE OF VEGETABLE. \$15

#### GAMBERI AL VERDE

GULF SHRIMP SAUTÉED WITH MUSHROOMS AND FRESH SPINACH IN OUR SHERRY WINE GARLIC BUTTER SAUCE. TOSSED OVER LINGUINE PASTA. \$22

#### SALMONE AL LIMONE

ATLANTIC SALMON CHUNKS SAUTÉED WITH BROCCOLI IN A CREAMY CITRUS ALFREDO OVER CAPELLINI PASTA (ANGEL HAIR). \$24

15% GRATUITY WILL BE ADDED TO EACH & EVERY  
DINE-IN CHECK