

February 11, 2019 - Thru - February 15, 2019

Valentine's Lunch Specials

STARTERS & SALADS

Polpette Giuletta (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

Ravioli Fritti (5)

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

DAILY LUNCH COMBINATIONS

Soup of The Day & A Half Sandwich Ham,
Sliced Turkey or Roast Beef w/ Chips &
Slaw 8.49

Soup of The Day & Fresh Side Salad
Caesar or Garden Salad Topped W/
Grilled Chicken, Tuna or Chicken Salad
9.49

GOURMET SANDWICHES

**Served with Soup of the Day or Fries
Ask About Our Soup Of The Day**

B B Qupid

Char-grilled turkey burger, crisp bacon, sweet peppers, sliced white button mushrooms, sautéed onions, hickory smoked honey barbecue sauce, melted cheddar cheese and iceberg lettuce on grilled brioche bun. 12

Crabby @ Heart

Half pound certified Angus beef char-grilled to your liking smothered with homemade lump crab dip, mozzarella and sharp cheddar cheese tossed on a toasted brioche bun with shredded iceberg lettuce, tomato and flash-fried shoe string onions. 13

San Valentino

Battered deep-fried chicken breast patty layered with crispy bacon, scrambled eggs, fresh spinach, ripe tomatoes and battered hay stack onions on a toasted brioche with sriracha ranch spread. 12

Piadino D' amore

Italian-Style Flatbread. Tuscan spiced grilled chicken, chopped tomato, scallions, cilantro, avocado, fresh mozzarella, EVOO and basil pesto stuffed in a flour tortilla. (quesadilla style) 12

Gypsy Love

Fajita spiced boneless chicken breast, roasted red peppers, sliced white button mushrooms and provolone cheese stuffed in a flour tortilla (burrito style) with chipotle aioli, romaine and tomato fixings. 12

Sirloin French Dip

Slow roasted corn-fed western sliced sirloin beef served on an eight inch toasted Italian herb garlic bread with melted Imported Swiss and Parmigiano Reggiano cheeses. Enjoy with a side of french onion dipping sauce. 13

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

*Bartenura Rose Moscato
Glass \$6 / Bottle \$25*