The Chefs Lunch Specials

February 4-8, 2019

TWO COURSE LUNCH

PRIMI STARTER / FIRST PLATE (CHOOSE ONE)

SOUP OF THE DAY GREEK SALAD OR CAESAR CHICKEN NOODLE
MARYLAND CRAB
SOUP

FRENCH FRIES

ONION RINGS

SECONDI MAIN ENTRÉE / SECOND PLATE (CHOOSE ONE)

SALSICCIA VERDE

Italian Sausage links sliced and sautéed with baby spinach and fresh mushrooms in an Italian herb sherry wine sauce over capellini pasta (angel hair). \$15

IONIAN SUNRISE

Sun-dried tomatoes and Caribbean herbs sautéed in cream sauce with penne noodles. \$12

AGNOLOTTI ALLA CARBONARA

Pasta ravioli stuffed with a blend of Italian cheeses. Topped with sautéed spinach, smoked bacon, sliced white button mushrooms in our Alfredo cheese sauce. Sprinkled with peas - always a favorite! \$15

La Parma

Flash-fried breaded chicken breast. sautéed sweet onions, artichoke hearts, mushrooms, light tomato marinara, melted mozzarella and white cheddar cheeses on a lightly dusted Ciabatta. \$12

CHIPOTLE REUBEN

Sliced roasted turkey breast, Swiss cheese, cole slaw and southwestern picante pesto on grilled rye. \$10

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