

# *The Chef's Weekly Specials*

April 15-19, 2019

## THREE COURSE DINNER

### PRIMI

STARTER / FIRST PLATE (CHOOSE ONE)

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MARYLAND CRAB SOUP

GREEK SALAD

POLPETTE ITALIANO (2)

Two grande homemade meat balls in tomato marinara, baked with fresh mozzarella.

RAW BAR (4)

Four Chesapeake oyster in a half shell

PESTO FLATBREAD

Fresh spinach, ripe tomato, crumbled feta, basil pesto and EVOO baked over flatbread. Drizzled with Imported balsamic glaze.

LATTUGA ALLA GRILGLIA

One Char-grilled romaine hearts smothered with extra virgin olive oil and Parmigiano Reggiano cheese. Topped with diced tomatoes, red onions, bacon bites and our signature Caesar dressing.

### SECONDI

MAIN ENTRÉE / SECOND PLATE (CHOOSE ONE)

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GNOCCHI ALLA MINA

Homemade Italian mini potato pasta sautéed with meat sauce, baby spinach, pearl onion, and sweet pea. Topped with white cheddar, mozzarella and Romano Pecorino then baked golden brown. \$24

SALSICCIA PAVLARA

Aged sweet sliced sausage sautéed with mushrooms, bell peppers, pearl onion and fresh buffalo mozzarella cheese in our secret tomato marinara over penne pasta. \$24

SHRIMP GIORGIO

Jumbo Gulf shrimp lightly battered and sautéed with fresh baby spinach, sliced mushrooms, and cherry tomatoes in our creamy made to order Alfredo with rosemary herbs over linguine pasta. \$26

SALMONE DI SANTORINI

Fresh Atlantic Salmon sautéed with fresh cherry tomatoes, scallions and Imported feta cheese in our made to order basil white wine sauce over angel hair pasta or white rice. \$27

BLACKENED COD

Blackened pan-seared Fresh Atlantic Cod loins. Served with white rice topped with sautéed baby spinach and pearl onions in our white lemon butter sauce. \$27

### DULCE

DESSERT / SWEETS (CHOOSE ONE)

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DIABOLO CHOCOLATE

GOLDEN CAKE W/FUDGE

STRAWBERRY SHORT CAKE

RED VELVET CAKE

CARROT CAKE

GERMAN CHOCOLATE CAKE

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

**\$3 BEER \$3**

**NATTY BOH CAN (16OZ)**

**COORS LIGHT BOTTLE (12OZ)**