



WEEKLY SPECIAL

ASK FOR THE SOUP OF THE DAY

APPETIZER

SPICY CALAMARI17

FRIED CALAMARI WITH SWEET PEPPERS, JALAPENOS, & BANANA HOT PEPPERS W/ SPICY SWEET CHILI SAUCE

STUFFED BELL PEPPERS16

GRILLED PEPPERS, STUFFED WITH RICE, FRESH CRUMBED SAUSAGE, MUSHROOMS, ROASTED PEPPERS & BAKED WITH SMOKED GOUDA CHEESE AND TOPPED WITH HOT HONEY SAUCE

SCALLOP AND SHRIMP ROLLATINI....\$20

FRESH, JUMBO SCALLOPS, & SHRIMP WRAPPED IN BACON, & GRILLED IN A LIGHT, LEMON SAUCE

ENTREE

CHICKEN SALTIBOCCA28

CHICKEN, PROSCIUTTO, SPINACH, MUSHROOMS, FRESH MOZZARELLA, IN A LIGHT BROWN SAUCE SERVED OVER FETTUCCINE

FANTASY SALMON30

FRESH SALMON SALTED WITH MUSHROOMS IN A CREAMY MARSALA SAUCE WITH SPINACH & MASHED POTATOES

SURF AND TURF37

4 OZ FILET MIGNON, AND A LOBSTER TAIL WITH SHRIMP SERVED WITH A SIDE OF MASHED POTATOES, & ROASTED BRUSSEL SPROUTS.

SACCHETTINI WITH TWIN FILET MIGNON.....37

SACCHETTINI PASTA IN A LIGHT CREAMY MARSALA SAUCE ACCOMPANIED WITH TWIN FILET MIGNON GRILLED MEDALLIONS

GRILLED MAHI MAHI.....34

LIGHTY SEASONED & GRILLED TO PERFECTION SERVED OVER A VELVETY LEMON AND HERB RISOTTO

RIGATONI ALA GIULIA24

SERVED WITH FRESH CRUMBED SAUSAGE, BROCCOLI RABE SAUTED IN GARLIC & OIL SERVED WITH RICOTTA CHEESE & WITH A LIGHT MARINA SAUCE.

FETTUCCINE AL MARE28

FRESH CLAM SHELLS WITH LARGE MUSSELS, CHERRY TOMATOES AND CRAB MEAT WITH OUR FAMOUS MARINA SAUCE SERVED WITH FETTUCCINE PASTA