TODAYS SPECIALS

APPETIZER

STUFFED MUSHROOM 15.00

WHITE CAP MUSHROOM STUFFED WITH SEAFOOD STUFFING. BROILED IN A SCAMPI SAUCE.

SANDWICH/SALAD

STEAK HERO (HALF HERO 10.00) (FULL HERO 14.00)

NY SHELL STEAK COOKED TO YOUR LIKING, TOPPED WITH SAUTÉED ONIONS AND MUSHROOMS WITH MELTED PROVOLONE ON GARLIC BREAD. SERVED WITH WAFFLE FRIES. BURRATA BURGER 15.00

80Z BURGER ON A BRIOCHE BUN WITH A SPREAD OF PESTO SAUCE, BURRATA CHEESE AND ARUGULA. SERVED WITH FRENCH FRIES AND A SLICE OF PICKLE

PAGLIACCIO SALAD (SM 13.00) (LC 19.00)

A MIX OF SPINACH, ARUGULA, AND RADICCHIO TOPPED WITH GRILLED SALMON, SLICED APPLES, PEARS, MANDARIN, CRANBERRIES, GLAZED WALNUTS, AND FETA CHEESE. SERVED WITH A CRANBERRY VINAIGRETTE.

ENTREES

RAVIOLI FINEMONDO 21.75

SPINACH RAVIOLI TOSSED IN A GORGONZOLA SAUCE WITH BABY SPINACH AND SCALLOPS.

RAVIOLI DIMARE 23.75

RAVIOLI STUFFED WITH LOBSTER MEAT TOSSED IN A NEWBURG SEAFOOD SAUCE WITH A LOBSTER TAIL.

STUFFED SOLE 21.75

SOLE FILLET FILLED WITH CRAB MEAT, BROILED IN A WHITE WINE, LEMON, GARLIC BUTTER SAUCE. SERVED OVER SPINACH AND RICE

CHICKEN ROLLATINI 22.75

TWO CHICKEN BREAST STUFFED WITH SPINACH, RED PEPPERS, PORTOBELLO MUSHROOMS, AND GOAT CHEESE WITH A POTATO CROQUETTE AND GREEN BEANS.

STUFFED CALAMARI 25.75

CALAMARI STUFFED WITH A SEAFOOD STUFFING OVER LINGUINI IN A LIGHT MARINARA, SEAFOOD SAUCE.

STEAK CARINO 29.75

GRILLED NY SHELL STEAK TOPPED WITH SAUTÉED VINEGAR PEPPERS (HOT OR SWEET) AND ROASTED GARLIC. SERVED WITH A RICE BALL AND SAUTÉED BROCCOLI.