

DINNER SPECIALS

SOUP OF THE DAY (CUP 4.00)(BOWL 7.00)

BAKED POTATO SOUP

STUFFED PEPPER 14.00

STUFFED WITH A SEAFOOD STUFFING. BAKED IN A CREAMY SEAFOOD SAUCE.

CORNED BEEF GRILLED CHEESE 12.00

CORNED BEEF AND AMERICAN CHEESE ON WHOLE GRAIN BREAD. SERVED WITH A CUP OF SOUP

RUBEN CLUB 13.00

PASTRAMI, SAUERKRAUT, SWISS CHEESE, AND THOUSAND ISLAND DRESSING ON RYE BREAD. SERVED WITH A CUP OF SOUP.

JUJU TROPICAL SALAD (SM 13.00) (MED 16.00) (LG 19.00)

CHOPPED ROMAINE HEARTS WITH CUCUMBERS, PINEAPPLE, MANGO, KIWI, AVOCADO AND FETA CHEESE. TOPPED WITH GRILLED SALMON IN A HONEY MUSTARD VINAIGRETTE.

FETTUCINI AL FORNO 21.00

FETTUCINI PASTA BAKED IN A BOLOGNESE SAUCE WITH PEAS, TOPPED WITH MELTED MOZZARELLA.

NONNO'S FAVORITE 24.00

CHICKEN CUTLET, EGGPLANT, ROASTED RED PEPPERS AND MOZZARELLA IN A WHITE WINE SAUCE WITH A TOUCH OF TOMATO. SERVED WITH AN ARANCINI AND BROCCOLI

PORK CHOP CALABRESE 26.00

PAN SEARED PORK CHOP WITH VINEGAR PEPPERS (HOT OR SWEET) AND POTATOES IN A LIGHT WINE BROWN SAUCE. SERVED WITH A RICE BALL AND BROCCOLI RABE

STUFFED SHRIMP 28.00

SHRIMP STUFFED IN A CLAM SHELL WITH SEAFOOD STUFFING OVER A BED OF RICE AND SPINACH BROILED IN A SCAMPI SAUCE

STEAK CARINO 30.00

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