# **➢ DAILY SPECIALS ➢**

## ≈ SOUP «

#### TORTELLINI IN BRODO

#### ≈ SALADS & COLD APPETIZERS ≪

PINK MOON OYSTERS Served with cocktail sauce and fresh lemon \$18.95 WEDGE SALAD Quartered piece of Iceberg lettuce topped with bacon, feta cheese, boiled egg, diced tomato, avocado and a creamy parmigiano dressing \$12.95

**BEET & GOAT CHEESE SALAD** Served with mixed greens and drizzled with beet dressing \$14.95

MOZZARELLA BURRATA Served over crostini bruschetta with a reduced balsamic vinaigrette \$14.95

**SMOKED TROUT** Served with breadcrumbs and slightly drizzled with creamy parmigiano and a lime vinaigrette \$14.95

### ★ HOT APPETIZERS ★

SHRIMP BEEPS Tavern style shrimp beeps in an Italian style herb tomato sauce \$16.95
BREADED PORTOBELLO Topped with melted mozzarella & sherry wine sauce \$12.95
BROCCOLI RABE & SAUSAGES Sautéed with garlic and oil \$14.95
SHORT RIB Slow cooked in a tomato ragu served over mashed potatoes \$16.95
MANILA CLAMS Served with garlic in a fresh lemon sauce \$14.95
JALAPENO PEPPERS Filled with sausage, breaded and served in a vodka cream sauce \$14.95

## S ENTREE S

MIXED MUSHROOM RISOTTO Served with chicken, onions and parmesan cheese \$25.95

SAINT PETER FISH Sauteed garlic, arugula & tomato in a light marinara sauce \$24.95

SALMON FILLET Served with artichokes in a sherry wine sauce \$25.95

JUMBO SHRIMP & CALAMARI CIOPPINO FRA DIAVOLO Served over linguini \$26.95

STUUFED RED SNAPPER with crab meat, dipped in egg and served in a caper, garlic, lemon and cherry tomato sauce \$26.95

**POMPANO OREGANATO** Baked and topped with bread crumbs, tomatoes, red onions and fancy herbs \$26.95

SIRLOIN STEAK Served with mushrooms in a brandy cream sauce \$34.95 CHICKEN BARBIE Chicken Breast filled with ricotta and mozzarella cheese wrapped with prosciutto served with a red wine reduction sauce \$26.95