DAILY SPECIALS

❧ SOUP ❧

LENTIL WITH DITALINI PASTA

❧ 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*
MINI LOBSTER & SHRIMP TAQUITOS *Served with lobster and shrimp mousse, topped with avocado, cilantro, lime and miso glaze $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 and topped with cold black lentils $14.95*
JUMBO DRY SEA SCALLOPS *Served with black sesame seeds in a soy ginger cream sauce $19.95*

❧ ENTREE ❧

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*
RACK OF LAMB *Pan seared with fresh herbs and mushroom risotto $35.95*