

# ☞ CHEF'S DAILY SPECIALS ☞

## ☞ SOUP ☞

**CHICKEN MINESTRONE SOUP**

## ☞ SALADS & COLD APPETIZERS ☞

**OYSTERS ON ICE** *Served with cocktail sauce and fresh lemon* \$16.95

**BEETS & GOAT CHEESE** *With a silky beet vinaigrette & cream goat cheese* \$12.95

## ☞ HOT APPETIZERS ☞

**CIN CIN CALAMARI** *Calamari rings topped with diced tomato, scallions and a teriyaki drizzle* \$19.95

**BREADED PORTOBELLO** *Topped with melted mozzarella and sherry wine sauce* \$11.95

**SHORT RIB** *Slow cooked in a tomato ragu served over mash potatoes* \$14.95

**BROCCOLI RAPA & SAUSAGE** *Sautéed with garlic and oil* \$12.95

## ☞ ENTREE ☞

**ASPARAGUS RISOTTO** *Served with onions, sundried tomatoes, shrimp and parmesan cheese* \$24.95

**SIRLOIN STEAK** *Served with mushrooms & brandy sauce* \$29.95

**CHICKEN SALTIMBOCCA** *Chicken breast layered with Proscuitto and melted mozzarella, with a Madeira wine sauce served over sauteed spinach* \$21.95

**SALMON FILLET** *Pan Seared Topped spinach and fresh mozzarella in a champagne cream sauce* \$24.95

**SAINT PETER PICATA** *Served with capers and lemon sauce* \$24.95

**MONK FISH** *Pan seared with broccoli rapa, cannellini beans and garlic & oil* \$24.95