# **DAILY SPECIALS ≫**

≈ SOUP «

#### **CHICKEN BARLEY**

### ≈ 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

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

**BEET & GOAT CHEESE SALAD** Served with mixed greens and drizzled with beet dressing \$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
JUMBO DRY SEA SCALLOPS Served with black sesame seeds in a soy ginger cream sauce \$19.95

**ARTICHOKE FRITTERS** Served with garlic in a lemon herb sauce \$14.95

## & 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

RED SNAPPER Served with fresh herbs and capers in a lemon sauce \$26.95

CHICKEN ROLLATINI With ricotta cheese, dipped in egg and served in a tomato sauce \$26.95

SIRLOIN STEAK Served with mushrooms in a brandy cream sauce \$34.95