# 分 DAILY SPECIALS 

$\therefore$ SOUP $\approx$

## LENTIL WITH DITALINI PASTA

a SALADS \& COLD APPETIZERS $\sim$
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 $\$ 14.95$
MINI LOBSTER \& SHRIMP TAQUITOS Served with lobster and shrimp mousse, topped with avocado, cilantro, lime and miso glaze \$14.95
SMOKED TR0UT Served with breadcrumbs and slightly drizzled with creamy parmigiano and a lime vinaigrette \$14.95

## $\approx$ HOT APPETIZERS $\approx$

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 $\$ 16.95$
JUMB0 DRY SEA SCALLOPS Served with black sesame seeds in a soy ginger cream sauce \$19.95
MANILA CLAMS Steamed open with white wine, garlic and lemon $\$ 16.95$

## $\approx$ ENTREE $\sim$

MIXED MUSHR00M RISOTTO Served with chicken, onions and parmesan cheese $\$ 25.95$
SCHIAFFETONI Filled with ground filet mignon, peas and spinach baked in a Bolognese ragu topped with melted mozzarella \$26.95
SAINT PETER FISH Sauteed garlic, arugula \& tomato in a light marinara sauce \$24.95
SALMON FILLET Served with artichokes in a sherry wine sauce $\$ 25.95$
JUMB0 SHRIMP \& CALAMARI CIOPPIN0 FRA DIAVOL0 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 $\$ 26.95$
POMPAN0 OREGANAT0 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

