➢ 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

MINI LOBSTER & SHRIMP TAQUITOS Served with lobster and shrimp mousse, topped with avocado, cilantro, lime and miso glaze \$14.95

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

ಈ HOT APPETIZERS ಈ

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

MANILA CLAMS Steamed open with white wine, garlic and lemon \$16.95

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MIXED MUSHROOM 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

JUMBO SHRIMP & CALAMARI CIOPPINO FRA DIAVOLO Served over linguini \$26.95 JOHN DORY Served with capers and garlic in a lemon sauce \$26.95

CHILLEAN SEA BASS Served with bruschetta and drizzled with a balsamic glaze \$29.95 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