

Prix Fixe Dinner

\$25

Served Tuesdays & Wednesdays, 4:00pm - 10:00pm

Please select one Appetizer, one Entrée & one Dessert from the following:

Appetizers

Soup of The Day – Ask your server for today's special selection.

Caesar Salad – Crisp Romaine tossed in Classic Caesar Dressing.

House Salad – Chopped Tomatoes, Greens, Diced Onions & Goat Cheese in Balsamic Vinaigrette.

Stuffed Mushrooms – Large Caps Stuffed with Mixed Seafood, Cheese & Marinated Bread Crumbs.

Mozzarella en Carozza – Mozzarella-Stuffed Brick-Oven Bread, Deep Fried & Served in a Garlic, Capers & Anchovy Tomato Sauce.

Prince Edward Island Mussels – Steamed in Wine, Garlic & Herbs, Served in Red or White Sauce.

Crispy Calamari – Light, Crispy & Tender Calamari Rings, Served with Marinara Sauce.

Entrées

Shrimp Linguini – Tossed with Mixed Vegetables, in White or Red Sauce.

Gnocchi Alla Bolognese – Homemade Potato Dumplings Sautéed in a Classic Beef & Veal Bolognese Sauce.

Cheese Ravioli – Ricotta-Stuffed Homemade Ravioli in Marinara Sauce & Basilico.

Eggplant Parmigiana – Baked with Mozzarella Cheese & Marinara Sauce.

Tilapia Oreganata – Delicately Breaded, Served in a Light Garlic, Olive Oil & Tomato Sauce.

Chicken Florentino – Chicken Breast Sautéed in Wine & Brown Sauce and Topped with Spinach, Prosciutto & Mozzarella.

Filet Mignon Medallions – Tender Medallions of Filet Mignon, served with Roasted Garlic Mash & Vegetables in Our Chef's Special Chop Sauce.

Pork Ossobuco – Pork Shank Served with Mushroom Brown Rice *or* Roasted Potatoes & Vegetable.

Desserts

Homemade Tiramisu - Cheese Cake - Chocolate Mousse Cake

Tax & Gratuity not included. No sharing or substitution please.

Not available for take-out.

For parties of more than 10, please see our catering menu.