
SUMMER SPECIAL MENU

THREE COURSE DINNER, \$25.95

FIRST COURSE

SEAFOOD SALAD

Calamari, shrimp, clams, scallops & white fish in oil, garlic and lemon.

PROSCIUTTO AND MELON

Slices of fresh honey dew melon topped with thin slices of parma prosciutto.

ARUGULA AND STRAWBERRY SALAD

Fresh arugula with strawberries, toasted almonds and goat cheese with a drizzle of balsamic.

SMOKED SALMON CROSTINI

Grilled slices of ciabatta topped with smoked salmon, sour cream and fresh avocado.

MARINATED GRILLED VEGETABLE PLATTER

Eggplant, bell pepper, zucchini and artichoke grilled and marinated in oil, garlic & herbs.

SECOND COURSE

WHOLE WHEAT FUSILLI IN VEGETABLE RAGU'

House made whole wheat fusilli sautéed with butter and topped with a warm vegetable ragu'.

RIGATONI FRESH TOMATO AND MOZZARELLA

House made rigatoni in fresh tomato sauce and basil, topped with diced mozzarella.

CHICKEN RUSTICO

Grilled chicken breast with artichokes, mushrooms and sun-dried tomatoes.

VEAL PAILLARD

Thin slices of veal, grilled and served over arugula, cherry tomato and drizzled with balsamic reduction.

SPIEDINO DI MARE

Skewer of grilled shrimp and scallops, served with grilled vegetables.

GRILLED SALMON WITH CAPONATA

Grilled fillet of salmon served with a side of vegetable caponata.

DESSERT

CHOICE OF DESSERT INCLUDING FRUIT SALAD BOWL WITH VANILLA ICE CREAM, CHEESE CAKE, AND OTHER HOUSE MADE OPTIONS. ASK YOUR SERVER FOR DAILY CHOICES.
