

Complete Three Course Dinner Served Monday thru Thursday

First Course

Soup of the Day - Ask your server for today's special

Fresh Mozzarella, Roasted Peppers & Vine Ripe Tomatoes - Served with red onions, virgin olive oil, balsamic vinegar, and fresh basil.

Ricotta and Mozzarella Fritta - Fried ricotta and mozzarella cheese, smothered in marinara sauce and topped with melted mozzarella

Zuppa Di Mussels - Eight Prince Edward Island mussels sautéed in olive oil, fresh basil and plum tomatoes

Caesar Salad - Romaine lettuce with croutons, Parmesan cheese, and our classic Caesar dressing.

\$25.00 Main Course Entrées

Eggplant Rollatini Parmigiana - Filled with a blend of ricotta and parmesan cheeses. Served with a side of linguini

Chicken Florentine - Grilled chicken breast topped with sautéed spinach, roasted red peppers, and fresh mozzarella cheese. Finished with a brandy demi glace.

Rigatoni Bolognese - Ground beef and veal simmered with diced vegetables in a tomato basil sauce with a touch of cream.

Papardella Pasta - Tossed with boneless braised pork, mushrooms, sundried tomatoes and cherry peppers in Brandy demiglace with a touch of cream.

\$30.00 Main Course Entrées

Salmon Filet - Pan seared with mushrooms, onions, scallions and garlic, topped with shoe string potatoes

Tilapia and Shrimp Oreganta - Topped with herb bread crumbs and served over sautéed spinach. Glazed with Chardonnay beurre blanc sauce.

Bouillabaisse - A medley of fresh seafood and shellfish simmered with vegetables in a savory tomato broth with a hint of Pernod.

Petite Beef Tenderloin and Grilled Shrimp - Petite beef tenderloin and grilled jumbo shrimp. Finished with a wild mushroom demiglace.

Veal Sorrentino - Medallions of veal sautéed with Prosciutto, Eggplant, Mushrooms and Mozzarella Cheese in a Marsala Wine Sauce.

Dessert

Choose from Our Irresistible Favorites

Sorry, no splitting or sharing allowed. Pre Fixe menu is for groups of 12 or less only.