

Sunset Specials

Served all day with your choice of soup or salad and our fresh made bread.

Prime Rib

10 oz prime rib served with roasted potatoes and vegetables of the day.

\$12.99

Pollo Alla Griglia

Grilled chicken breast topped with fresh tomato, sautéed mushrooms, melted mozzarella cheese, served over mashed potatoes and finished with plum tomato Marsala sauce.

\$9.99

Maiale Ripieno

Lean, boneless pork loin stuffed with roasted peppers, fresh spinach, feta cheese, and pine nuts laced with a rosemary and mushroom sauce. Served with grilled vegetables and mashed potatoes.

\$9.99

Sunday Special

Served all day Sunday

12 oz Prime Rib

Prime rib served with roasted potatoes, vegetable of the day, and a choice of au jus or creamy horseradish sauce with a cup of soup or house salad to start.

\$12.99

Tuesday Seafood Festival

A combination of shrimp, scallops, grouper, Mahi-mahi cooked either:

Broiled:

Crusted with Oreganata seasoning, served with roasted potatoes.

Fried:

Paired with calamari and French fries.

Fra Diavolo:

In a lightly spiced marinara sauce over linguini, served with fried polenta.

\$9.99

Wednesday Pasta Day

All-you-can-eat Pasta and Salad!

Choice of 6 pastas and 9 sauces with Endless possibilities of 24 toppings, only \$1.99 ea.

\$7.99

2-4-1

House Wine & Domestic Draft Beer

Served Monday– Saturday 11:00am– 7:00pm

Chef's Specials

Served with your choice of soup or salad.

Appetizer:

Clams Posillipo

A dz. of fresh clams, simmered with garlic, white wine and plum tomato Broth, served with garlic crostini

\$8.95

Salad Special:

Sesame seeds tuna

Wasaby infused sesame seeds encrusted Ahi tuna, seared and served chilled on assorted greens, with marinated tomatoes, fresh mozzarella cheese, crunchy noodles and red onions, in a carrot & ginger dressing.

\$8.95

Pasta Special:

Broccoli and sausage ravioli

Rapini and sausage filled ravioli, tossed in a savory marinara sauce, sprinkled with dry ricotta

\$13.95

From the Shore:

Jumbo Shrimp Marinara

6 Atlantic Ocean Jumbo black tiger shrimp, gently sautéed with fresh garlic, herbs and white wine, finished with a touch of our marinara sauce and served over linguini.

\$14.95

Grouper New Orleans

Wild caught grouper filet, lightly blackened, Finished with baby shrimp and fresh tomato in a creamy garlic and lime sauce, Served over sautéed spinach and a side of Parmesan risotto.

\$14.95

Carne:

Bistecca alla griglia

Marinated and grilled sirloin steak, served sliced over assorted grilled vegetables and roasted potatoes, drizzled with a balsamic reduction.

14.25