

Special Menu for Special Times
TOGO ONLY Tuesday thru Saturday 3pm - 8pm

Served with Fresh Bread and Dipping Sauce. ADD a Small House, Warm Spinach or Cesar for 3.50 Entrées Choices

- Beef Medallions** \$22
 Petite Grilled Filet Mignons Laced with Wild Mushrooms ,then Sautéed in a Demi Glace Sauce Served with Chef's side dish and vegetables.
- Chicken Piccata** \$18
 Chicken Breast in Parmesan Egg Batter, White Wine, Lemon, Onion, Capers Butter Sauce, Pasta and Vegetables.
- Chicken Parmigiana** \$18
 Chicken Breast baked with Mozzarella, Provolone, Marinara Sauce. Pasta and Vegetable.
- Chicken Marsala** \$18
 Fresh Chicken Breast Lightly Battered and Pan Seared. Served with Mushroom , Onion and Marsala Sauce Served with Seasonal Vegetables and pasta.
- Fettuccini Alfredo with chicken** \$18
 A Garlic,White Wine, Cream. Tossed with Parmesan Cheese,Chicken Breast, Fresh Broccoli. Topped Asiago Cheese.
- Penne Pasta with Creamy Pesto and Chicken** \$18
 Penne Pasta Tossed with our Basil Pesto Sauce, Toasted Pine Nuts, Broccoli, Sun-Dried Tomatoes, Topped with Chicken and Garnished with Asiago Cheese and Basil.
- Spaghetti and Meatballs** \$18
 Fresh Pomodoro Sauce Tossed with Spaghetti Noodles and Parmigian Cheese. Topped with Three of our House-Made Meatballs, and Garnished with Asiago Cheese.
- Lasagna with Meat Sauce** \$18
 Beef , Sweet Italian Sausage, Ricotta, and Three Cheeses.
- Fettuccini Carbonara** \$18
 Hickory Bacon, Prosciutto, Scallions, Onions, Herbs, Garlic , Mushrooms, Madeira Cream and Parmesan.
- Spaghetti with Salsiccia** \$18
 House made Meatballs ,Calabrese and Mild Italian sausage, Garlic, onions, Sweet Peppers , tomato,green Onion ,topped with Cheese.
- Gnocchi Di Funghi** \$18
 Home Made Goat Cheese Gnocchi, Wild Mushrooms, Tomato, and Scallions in Chardonnay Cream Sauce.
- Artichoke Spinach Ravioli with Olive Tapenade and Butternut Squash ..** \$18
 Spinach, Garlic, Pine nuts, Varietal Olive Tapenade, Roasted Butternut Squash, Artichoke Hearts and Parmesan garnish.
- Salmon and Caramelized Apple Salad** \$18
 Salmon, Apples, Baby Greens, Bacon, Boursin Cheese, Butternut Squash, Almonds, Pickled Red Onion, Maple Dijon Vinaigrette. Gluten Free.
- Crab Louie Salad** \$18
 Blue Crab Meat, Egg, Olives, Tomatoes, Avocado, Asparagus, Romaine Lettuce. Served with a side of Louie Dressing. Gluten Free.
- Blackened chicken and Prawns** \$20
 Blackened chicken, onions, peppers, mushrooms, prawns in spicy Alfredo sauce.
- Beef & Wild Mushroom Fettuccini** \$20
 Filet Mignon Tips, Wild Mushrooms, Onions, Garlic, Marsala Cream Sauce.
- Salmon With Garlic Pasta** \$20
 Fresh Salmon Grilled To Perfection and Glazed with Lemon Dill Sauce, Served with Capellini Pasta.