

FIRST SEATING

\$20.18 per person

Served Monday All Night - Tuesday-Friday 5:00pm-7:00pm
No Substitutions Allowed

APPETIZERS

— ■ ■ Choice of One ■ ■ —

Fried Calamari

ADD: Sauce Sampler + \$2
Choice of Chili-Lime Aioli, Spicy Tomato Coulis or Sweet Chili

Meatballs

Three Meat Blend, Ricotta, Parmesan, Marinara

Steamed Mussels

Fra Diavolo or White Wine and Aromatics

Spinach and Artichoke Dip

Tortilla Chips

Caesar Cardini

Romaine Lettuce, 6 Minute Egg, Capers, Parmesan, Croutons, Caesar Dressing

MAIN COURSE

— ■ ■ Choice of One ■ ■ —

Pork Chop Scallopini

Hot and Sweet Peppers, Mashed Potatoes

Hanger Steak

White Rice, Black Beans, Sweet Plantain Salsa

Roasted Chicken

Mashed Potatoes, Roasted Creamed Corn, Pan-Jus

"Long" Fusilli Bolognese

3 Hour Braised Meat Sauce, House made Ricotta

Salmon

Butternut Squash, Orzo, Asparagus, Lemon, Butter

DESSERTS

— ■ ■ Choice of One ■ ■ —

Flourless Chocolate Molten Cake

with Vanilla Gelato

Seasonal Cheesecake

with Whipped Cream

Gelato

Tahitian Vanilla, Chocolate, Strawberry, Cinnamon, Cookie Dough

Sorbet

Lemon, Raspberry

FIRST SEATING

\$18.12 WINE LIST

Whites

- 014 **Chardonnay, B&G, France**
- 026 **Pinot Grigio, Stella, Italy**
- 027 **Sauvignon Blanc, Better Half, New Zealand**
- 021 **Riesling, Clean Slate, Mosel, Germany**
- 033 **Etoilée Rosé, Côtes du Provence**

Reds

- 120 **Shiraz, Oxford Landing, Australia**
- 123 **Chanti, Oca Ciuca, Italy**
- 134 **Cabernet Sauvignon, Terra Noble, Chile**
- 137 **Malbec, Callia, Argentina**
- 148 **Côtes Du Ventoux, Paul Jaboulet, France**