

Early Bird Specials - Dine In Only

Sunday 3pm - 6pm

Includes

Appetizer • Salad • Coffee/Tea

Appetizers

Baked Clams • Mozzarella Sticks • Mussels • Fresh Mozzarella & Tomato

\$13

Eggplant Parmigiana Thin breaded Eggplant baked in Tomato Sauce, topped with Mozzarella, Pasta

Manicotti Homemade Pasta Shells, stuffed with Ricotta Cheese, topped with Mozzarella

Lasagna Pasta layered with Ricotta and Meat, baked with Tomato Sauce

Baked Ziti A blend of Ricotta, Mozzarella and Meat Sauce

Ravioli Jumbo Rounds baked in Tomato Sauce, topped with Mozzarella Cheese

Penne Casalinga Broccoli and Sundried Tomatoes prepared with a Garlic Cream Sauce

Penne alla Vodka Penne with a Pink Vodka Sauce

Fettuccine Alfredo Pasta prepared in a Light Cream and Cheese Sauce

Cappellini Primavera Assorted Fresh Vegetables sautéed in Plum Tomato Sauce over Angel Hair

Chicken Linguini & Arugula Cubed Chicken Breast with Arugula, Cannellini Beans & Walnuts tossed with Linguini Pasta in a Garlic Butter Sauce, topped with Cubed Mozzarella

Chicken Fagioli Farfalle Cubed Chicken and Roasted Tomatoes in a Pesto Cream Sauce tossed with Cannellini Beans and Farfalle Pasta

Mussels Marinara or Fra Diavolo Prepared with Italian Plum Tomatoes over Pasta

Calamari Marinara or Fra Diavolo Prepared with Italian Plum Tomatoes over Pasta

\$15

Chicken Parmigiana Breast of Chicken baked with Mozzarella, topped with Tomato Sauce, Pasta

Chicken Rustica Breast of Chicken sautéed with Roasted Red Peppers, Black and Green Olives in a Shallot Brandy Wine Sauce topped with Melted Mozzarella, Pasta

Chicken Mulberry Tender Breast of Chicken topped with Broccoli, Tomatoes and Mozzarella, broiled with Garlic, Oil and Lemon, Pasta

Chicken Bruschetta Breast of Chicken Panko breaded and Pan fried, topped with Diced Plum Tomatoes and Cubed Fresh Mozzarella, drizzled with Olive Oil, Pasta

Shrimp Marinara or Fra Diavolo Fresh Shrimp, prepared with Italian Plum Tomatoes, Pasta

Shrimp & Spinach Shrimp and Fresh Spinach sautéed with Garlic and Olive Oil, tossed with Penne

Shrimp Risotto Arborio Rice sautéed with Fresh Asparagus, Roasted Red Peppers, Onions and Garlic, topped with Fresh Herbs and Shrimp

Seafood Combo Marinara or Fra Diavolo Shrimp, Calamari and Mussels prepared with Italian Plum Tomatoes over Pasta

White Clam Sauce Fresh Clams, prepared in a Garlic and Oil Based Sauce, served over Linguini

\$17

Filet Francese Filet of Sole and Broccoli, dipped in Egg, sautéed in Butter, Lemon and White Wine

Salmon Fresh Atlantic Salmon over a Bed of Spinach sautéed in a Garlic and Olive Oil Sauce, tossed with Roasted Tomatoes and Cannellini Beans

Sliced Steak Gorgonzola Sliced Steak topped with sautéed Mushrooms and Green Onions in a Gorgonzola Cream Sauce, Roasted Potatoes

Grilled Mahi Mahi Italian Style Grilled Mahi Mahi marinated in Lemon, Fresh Oregano and Olive Oil, served with Grilled Zucchini.

Multigrain Pasta . . . \$1.00