



Specials

Appetizers

Baked Stuffed Clams	\$13
<i>Chopped Fresh Clam with Sweet Red Bell Pepper, White Wine and Herbs</i>	
Octopus Martini Salad	\$12
<i>With Shredded Cabbage and Fresh Herbs</i>	
Braised Short Rib Pizza	\$13
<i>With Mozzarella, Spring Mix and Balsamic Reduction</i>	
Fresh Mozzarella and Roasted Red Pepper Bruschetta	\$13
<i>With Prosciutto served over Spring Mix and Drizzled with Balsamic Reduction</i>	

Entrées

House Made Lobster Ravioli	\$25
<i>Done in a light Tomato Basil Cream Sauce</i>	
Veal Chop Parmesan	\$29
<i>Panko Crusted Veal Chop with Fresh Mozzarella Cheese and Tomato Sauce</i>	
Pan Seared Swordfish	\$24
<i>With Ginger Lemon Sauce, Served with Roasted Eggplant and Risotto</i>	
Chicken and Wild Caught Rock Shrimp	\$24
<i>Done in a Pesto Cream Sauce Served with Mashed Potatoes and Vegetables</i>	

Wine

Swedish Hill Viking Red (Finger Lakes, New York)	\$19
Blu Giovello Pinot Grigio (Italy)	\$25
Casas Patronales Sauvignon Blanc 2015 (Chile)	\$20