



Specials of the Day

Appetizers

Hot Antipasto: Clams, Mussels, Shrimps and Fried Calamari

Stuffed Artichoke: Steamed and Stuffed with Herbs and Bread Crumbs

Portobello Mushroom: Grilled with Melted Gorgonzola Cheese over Broccoli Rabe

Spicy Calamari: Lightly Grilled and Sauteed with Hot Cherry Peppers in a Brandy Sauce

Main Course

Pasta

Linguini Ala Pescatore: Shrimps, Mussels, Clams, Calamari and Lobster in Marechiara or White Sauce

Fettucini Ala Bianco: Shrimp, Langostinos, Portobello Mushroom, Arugala, Radichio, Truffle Oil and Garlic

Papardella: With Shrimp and Lobster Meat in Pink Sauce

Cavatelli: With Broccoli Rabe and Sausage

Meat Lasagna

Meat

Grilled Lamb Chops: With Shitaki Mushrooms

Veal Osso Buco: With Risotto

Fish

Chilean Sea Bass: With Capers, Lemon and White Wine over Broccoli Rabe

Bronzini Marechiara: With Clams and Mussels in Red Sauce

Red Snapper: Grilled with Lemon and Olive Oil

Stuffed Tilapia: Stuffed with Jumbo Crabmeat in Pink Sauce