



TONIGHT'S SPECIALS

Beverage

Homemade Sangria Pitcher \$12.99 Glass \$6.99

Appetizers

Zuppe di Cozze Napolitano in Bianco o al Pomodoro \$7.99
Mussels sautéed in a white wine sauce or red sauce with toasted bread

Seafood Combo Appetizer \$12.99
Jumbo lump crab balls, jumbo shrimp and tender scallops

Crab Melt Bruschetta \$7.99
The slices of house bread covered with crab meat, garlic, chopped tomatoes and onions marinated in extra virgin olive oil and melted mozzarella cheese

Old Bay Calamari and Fried Shrimp \$9.99
Fried calamari and fried shrimp tossed in old bay

Dinner

Served with cup of soup or house salad & garlic or regular bread. Lobster Bisque or Cream of Crab add \$1

Salmon Diavola \$18.99
Fresh Grilled Salmon served over penne pasta tossed in a spicy diavola sauce with cherry tomatoes, kalamata olives and asparagus

Shrimp and Crab Primavera \$18.99
Jumbo shrimp, crab meat, broccoli, mushrooms, and tomatoes served over linguini in a tomato cream sauce

Seafood Posilipo \$21.99
Fresh clams, calamari, sea scallops, mussels and jumbo shrimp served over linguine in a marinara sauce

Chicken Abruzzi \$21.99
Fresh chicken sautéed in a brandy cream sauce with sautéed asparagus and served with linguini pasta tossed with crab meat and sun dried tomatoes

Veal Venezia \$17.99
Penne pasta with fresh tender veal and ham in a zesty tomato cream sauce made with a touch of sobieski vodka topped with parmigiana cheese and baked to a golden brown

Chicken Amalfi \$18.99
Fresh chicken breast with crab meat, roasted peppers, fontina cheese in a garlic lemon wine sauce served over pappardelle pasta

Eggplant Oscar \$15.99
Eggplant rolled and stuffed with ricotta and mozzarella cheeses served with jumbo lump crab meat, asparagus, sun-dried tomato and spinach in a garlic cream sauce

Sorry, no coupons
with specials

Pomegranate
Pinot
Punch



Apple Pie
Margarita

