



# TONIGHT'S SPECIALS

## 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*
- Shrimp Scampi** ..... \$7.99  
*Shrimp sautéed with garlic white wine, herbs and lemon butter served with garlic toast for dipping*
- Grilled Zucchini Insalata Caprese** ..... \$10.99  
*Fresh mozzarella, basil and tomato drizzled with olive oil with a side of grilled zucchini*
- Crab Dip** ..... \$8.99

## Dinner

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

- Salmon Florentine** ..... \$18.99  
*Fresh grilled salmon with spinach topped with fresh chopped tomatoes and feta cheese served over linguini pasta tossed in a light garlic and olive oil sauce with fresh basil*
- Chicken Mona Lisa** ..... \$16.99  
*Chicken sautéed with peas in a creamy alfredo sauce with bread crumbs on and baked in the oven served with penne*
- Veal Contandina** ..... \$17.99  
*Fresh tender veal sautéed with garlic, roasted red peppers and artichoke hearts in a white wine sauce served over penne pasta*
- Chicken Paloma** ..... \$21.99  
*Grilled chicken breast topped with sautéed artichokes, asparagus, broccoli and roasted red and yellow peppers with fresh mozzarella on top served over fresh arugula with 3 shrimp scampi on the side*
- Tortellini al Granchio** ..... \$15.99  
*Tortellini pasta tossed in a creamy rose sauce with lump crab meat and asparagus*
- Gamberi Calabria** ..... \$16.99  
*Jumbo shrimp sautéed with spinach, artichoke and bacon tossed in an alfredo sauce with a touch of sherry wine served over pappardelle*
- Seafood Vianey** ..... \$21.99  
*Jumbo shrimp, mussels and calamari sautéed in a spicy lemon sauce served with linguini*

Sorry, no coupons with specials