



# 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*

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 sauteed 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

Peppermint  
Mocha  
Martini



Berrylicious  
Martini

