

# TONIGHT'S SPECIALS

## Beverage

Homemade Sangria ..... Pitcher \$12.99 Glass \$6.99

## Appetizers

Shrimp Scampi ..... \$7.99

*Shrimp sautéed with garlic white wine, herbs and lemon butter served with garlic toast for dipping*

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*

Buffalo Fried Calamari ..... \$9.99

*Fried calamari dipped in buffalo sauce and served with a side of dressing*

## Dinner

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

Salmon, Crab and Shrimp with Tuscany Vegetables ..... \$21.99

*Fresh grilled salmon topped with crab meat and shrimp in a tomato cream sauce served with Tuscany vegetables*

Chicken Anacapri ..... \$18.99

*Chicken breast, sautéed artichokes, fresh arugula, prosciutto & fresh mozzarella swerved with sautéed asparagus*

Veal Romano ..... \$17.99

*Fresh veal sautéed in a light tomato cream sauce with mushrooms, sun dried tomatoes, and asparagus served over penne pasta*

Shrimp and Crab Primavera..... \$18.99

*Jumbo shrimp, crab meat, broccoli, mushrooms, and tomatoes served over linguini in a tomato cream sauce*

Eggplant Caprese ..... \$15.99

*Fresh eggplant rollatini, mozzarella and prosciutto ham sautéed with fresh tomatoes and basil in a garlic and oil sauce served over pappardelle pasta*

Chicken Fresco ..... \$16.99

*Linguini pasta with chicken, fresh zucchini, broccoli, red and yellow peppers, eggplant and artichokes with fresh mozzarella tossed with garlic and olive oil*

Linguini Scoglio Frutti Di Mare ..... \$21.99

*Fresh clams, sea scallops, calamari, mussels and jumbo shrimp served over linguini in a marinara or scampi sauce*

Sorry, no coupons with specials

*Limoncello  
Margarita*



*Peach  
Long Island*

