

\$45 per person

SERVED MONDAY THRU THURSDAY 3:00 PM - 7:00 PM



## Appetizers

Choice of One

House-Made Fresh Mozzarella

Roasted Peppers, Aged Balsamic

Prince Edward Island Mussels Possillipo

White Wine-San Marzano Tomato Sauce

Fried Mozzarella Coins

Tomato Basil Dipping Sauce

Arancini Bianco "Rice Balls"

Parmigiano Reggiano Cheese, Drizzled Honey Italian Eggroll

Sausage, Broccoli Rabe, Sun-Dried Tomatoes and Risotto, Tomato Basil Sauce

**House-Made Meatballs** 

San Marzano Tomato Sauce, Ricotta Cheese

**Baked Little Neck Clams** 

Oreganato Bread Crumbs

Marina Caesar Salad

Romaine, Garlic Croutons, Shaved Parmigianno Regianno Cheese

## Entrees

Choice of One

Stuffed Chicken Breast Alla Nicco Prosciutto Di Parma, Ricotta, Fresh Mozzarella, over Linguini Filetto Di Pomodoro

Filet of Sole Rollatini Crabmeat Stuffing, White Wine , Lemon-Caper Sauce, Creamy Leek Risotto

Chicken or Veal Parmesan Plum Tomato Sauce, Mozzarella, Choice of Pasta

Mezza Rigatoni Alla Vodka Chicken, Plum Tomatoes, Vodka Cream

Seafood Stuffed Shrimp Cognac Lobster Sauce, Asparagus, Creamy Leek Risotto

Frenched Char-Grilled Berkshire Pork Chop Broccoli Rabe, Garlic, Onion, Hot Cherry Peppers, Drizzled with Balsamic Glaze, Whipped Mashed Potatoes

## Additional \$15

Choice of One

Steamed or Baked 1-1/2 Pound Lobster Vegetable of the Day and Whipped Mashed Potatoes

**Land and Sea** Medalions of Mignon, Jumbo Shrimp, Green Peppercorn Sauce, Scalloped Potato, Saute Broccoli Rabe, Beer Battered Onion Ring

10oz Filet Mignon Bordelaise Sauce, Vegetable of the Day, Whipped Mashed Potatoes

14oz Black Angus Dry Aged NY Strip Bordelaise Sauce, Vegetable of the Day, Whipped Mashed Potatoes

**Maine Lobster Gnocchi** Chopped Lobster Meat, House-Made Gnocchi, Spinach, Roasted Shallots, Cognac Cream Sauce

Rack of Lamb Dijon Mustard Oreganata Breadcrumb, Bordelaise Sauce, Brussel Sprouts,
Whipped Mashed Potatoes

Chef"s Selected Desserts Coffee, Decaf And Tea