**DINNER SPECIALS**

* **SOUPS**: **CUP $5 - BOWL $7**
* MANHATTAN CLAM CHOWDER
* SPLIT PEAS AND SMOKED HAM SOUP
* CREAMY BROCCOLI SOUP

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* **APPETIZERS:**
	+ **BUTTERNUT SQUASH RAVIOLI ($9.50)**
		- THREE RAVIOLI ESTUFFED WITH ROASTED BUTTERNUT SQUASH, SHALLOTS AND CREAM CHEESE; SERVED WITH GOUDA CHEESE SAUCE.
	+ **FRESH MOZZARELLA BURRATA ($ 10.00)**
		- A BALL OF MOZZARELLA BURRATA OVER SLICE TOMATOES AND BASIL LEAVES, TOPPED WITH BALSAMIC REDUCTION AND EXTRA VIRGIN OLIVE OIL.
	+ **RUDY’S ARTICHOKE ($9.00)**
		- BREADED AND FRIED QUARTERED ARTICHOKE HEARTS, SERVED OVER BABY ARUGULA AND HONEY MUSTARD SAUCE.
	+ **COCONUT SHRIMP ($9.50)**
		- FOUR PIECES FRIED COCONUT SHRIMP SERVED WITH SWEET CHILLI SAUCE.
	+ **EGGPLANT CARROZZA ($9.50)**
		- BREADED EGGPLANT STUFFED WITH FRESH MOZZARELLA, ROASTED PEPPERS, AND BASIL MARINARA TOMATO SAUCE.
	+ **GRILLED PARMA SAUSAGE ($10.00)**
		- CHEESE AND PARSLEY PINWHEELS SAUSAGE SERVED OVER SAUTEED SPINACH, CHIPOTLE SAUCE.

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* **ENTREES**:
	+ **PANSEARED LAMB CHOP (1 CHOP $21.00) ( 2 CHOPS $ 28.00)**
		- PANSEARED LAMB LOIN CHOP WITH SAUTEED MUSHROOMS, SWEET ITALIAN SAUSAGE, CANELLINI BEANS AND GRAVY; SERVED WITH MASHED POTATOES AND MIXED VEGETABLES.
	+ **FETTUCCINE FUNGHI ($22.00)**
		- FETTUCCINE PASTA, CREAMY MUSHROOMS SAUCE WITH PORCINI MUSHROOMS, PORTOBELLO & WHITE MUSHROOM, SHAVED PARMESAN CHEESE.
	+ **PANSEARED CORNISH HEN ($24.00)**
		- SERVED WITH MASHED POTATOES, MIXED VEGETABLES, AND BALSAMIC DEMI GLACE SAUCE.
	+ **MIXED VEGETABLES RISOTTO ($24.00)**
		- CREAMY ITALIAN RISOTTO WITH MIXED VEGETABLES AND PARMESAN CHEESE TOPPED WITH GRILLED SHRIMP.
	+ **SCALLOPS CAPRí ($25.00)**
		- PANSEARED SEA SCALLOPS SERVED OVER LINGUINE PASTA, SAUTEED BABY ARUGULA, CHERRY TOMATOES; SHALLOTS, CLAMS JUICE, WHITE WINE CREAM SAUCE.
	+ **SAUTEED SHRIMP WITH TROPICAL FRUIT ($24.00)**
		- SAUTEED SHRIMP WITH SAUTEED DICED PINEAPPLE, MANGO, TOMATOES, RED ONIONS AND WHITE WINE SAUCE; SERVED WITH SAUTEED SPINACH AND YELLOW RICE.
	+ **PECAN CRUSTED RED SNAPPER ($24.00)**
		- SERVED WITH SAUTEED MIXED VEGETABLES AND SCALLOPED POTATOES, REMOULADE SAUCE.
	+ **COCONUT CRUSTED SALMON ($24.00)**
		- SERVED WITH SCALLOPED POTATOES AND SAUTEED HARICOT VERTS. DIJON MUSTARD CREAM SAUCE.
	+ **VEAL MILANESE ($24.00)**
		- BREADED AND FRIED VEAL SCALLOPINI TOPPED WITH BABY ARUGULA, SHERRY TOMATOES, RED ONIONS, CUCUMBER AND FRESH MOZZARELLA CHEESE, BALSAMIC DRESSING.
	+ **LONG ISLAND DUCK BREAST ($25.00)**
		- PANSEARED DUCK BREAST SEASONED WITH ALL SPICES, SERVED WITH SCALLOPED POTATOES AND SAUTEED SPINACH; PORT WINE AND RASPBERRY SAUCE.

**LUNCH SPECIALS**

* **SOUPS**: **CUP $5 - BOWL $7**
* CREAMY BROCCOLI SOUP
* SPLIT PEAS AND SMOKED HAM SOUP

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* **APPETIZERS:**
	+ **BUTTERNUT SQUASH RAVIOLI ($9.00)**
		- THREE RAVIOLI ESTUFFED WITH ROASTED BUTTERNUT SQUASH, SHALLOTS AND CREAM CHEESE; SERVED WITH GOUDA CHEESE SAUCE.
	+ **EGGPLANT CARROZZA ($9.50)**
		- BREADED EGGPLANT STUFFED WITH FRESH MOZZARELLA, ROASTED PEPPERS, AND BASIL MARINARA TOMATO SAUCE.
	+ **RUDY’S ARTICHOKE ($9.00)**
		- BREADED AND FRIED QUARTERED ARTICHOKE HEARTS, SERVED OVER BABY ARUGULA AND HONEY MUSTARD SAUCE.
	+ **COCONUT SHRIMP ($9.50)**
		- FOUR PIECES FRIED COCONUT SHRIMP SERVED WITH SWEET CHILLI SAUCE.
	+ **FRESH MOZZARELLA BURRATA ($ 10.00)**
		- A BALL OF MOZZARELLA BURRATA OVER SLICE TOMATOES AND BASIL LEAVES, TOPPED WITH BALSAMIC REDUCTION AND EXTRA VIRGIN OLIVE OIL.

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* **ENTREES:**
	+ **FETTUCCINE FUNGHI ($14.00)**
		- FETTUCCINE PASTA, CREAMY MUSHROOMS SAUCE WITH PORCINI MUSHROOMS, PORTOBELLO & WHITE MUSHROOM, SHAVED PARMESAN CHEESE.
	+ **PINEAPPLE SALAD ($14.00)**
		- ROMAINE LETTUCE, TOMATOES, CUCUMBER, GRILLED PINEAPPLE, TOASTED PECAN AND FETA CHEESE WITH RASPBERRY DRESSING TOPPED WITH SLICE PANSEARED 5 ONZ NY STEAK.
	+ **HARVEST SALAD ($14.00)**
		- ORGANIC BABY GREENS, SLICED APPLES, DRIED CRANBERRIES, CANDIED WALNUTS, FETA CHEESE, LEMON CHANPAGNE VINAGRETTE; TOPPED WITH GRILLED SHRIMP.
	+ **GRILLED VEGETABLES PANINI ($13.00)**
		- GRILLED ZUCCINI, EGGPLANT, ONIONS, AND ROASTED PEPPERS WITH FRESH MOZZARELLA AND BALSAMIC REDUCCTION ON A PORTUGUESE ROLL SERVED WITH FRENCH FRIES.
	+ **CHICKEN MILANESE ($14.00)**
		- BREADED AND FRIED CHICKEN BREAST TOPPED WITH BABY ARUGULA, SHERRY TOMATOES, RED ONIONS, CUCUMBER AND FRESH MOZZARELLA CHEESE, BALSAMIC DRESSING
	+ **CHICKEN BURRITO ( $14.00)**
		- GRILLED CHICKEN, SAUTEED GREEN AND RED BELL PEPPERS & ONIOS, WHITE CANELINI BEANS, AVOCADO, SOUR CREAM AND YELLOW RICE; ON A 12” TORTILLA WRAP SERVED WITH FRENCH FRIES.
	+ **GRILLED CHICKEN QUESADILLA ($13.00)**
		- GRILLED CHICKEN AND MOZZARELA CHEESE ON A 12” TORTILLA WRAP, SERVED WITH CHOPPED ICEBERG LETTUCE, DICED TOMATOES, SOUR CREAM AND SALSA.