

Daily Specials

Selections change daily.

The following is a sampling of our many fine offerings.

Fresh String Bean Salad

served with tomatoes, onions, grilled portobello mushrooms, fresh mozzarella and roasted red peppers in our homemade house dressing

Broccoli Rabe

sautéed with oil and garlic

Clams Amalfi

little necks with a crab meat stuffing

ENTREES

Chilean Sea Bass Tico

egg battered, sautéed with white wine, garlic, butter and lemon, served over a bed of spinach and topped with fried leeks

Stuffed Chicken Capri

breast of chicken stuffed with proscuitto and mozzarella in a wine sauce with mushrooms, served with porcini garlic mashed potatoes

Veal Scallopine Della Casa

sautéed in a basil, Chablis and shiitake mushroom sauce with asparagus, topped with shrimp

Red Snapper and Scallops Oreganato

broiled and topped with seasoned breadcrumbs, served with asparagus, butter and cheese