

Sunday Supper \$34.95

Available 3:00p.m.to 10:00p.m.

Appetizer Choices:

Clams Casino: Chopped clams served with green peppers and bacon.

Goat Cheese Salad: Spring mixed greens, cherry tomatoes, cucumber, radishes, diced red onions, and melted goat cheese with an aged balsamic red wine vinegar and extra virgin olive oil dressing.

Classic Caesar Salad: with home made croutons and touch of radicchio

Shrimp Reganati: Butterflied large gulf shrimps are sautéed in butter, garlic and brandy and topped with seasoned breadcrumbs.

Scallops with Vegetable Medley: Large sea scallops sautéed in butter, olive oil and vegetables serves with a reduction of balsamic vinegar and sprinkled with of toasted sesame seeds.

Entree Choices:

Veal Chop: Our signature dish, seasoned with rosemary, garlic and sage, broiled to perfection with a touch of olive oil and lemon juice.

New Zealand Rack of Lamb: Broiled to perfection, topped with melted goat cheese, cherry tomatoes, and served with a puree of lamb sauce and baby arugula.

Salmon Portofino: Filet of Norwegian Salmon broiled to perfection served with a brandy based cream sauce with a touch tomato and capers.

Chicken Sorrentina: Boneless breast of chicken topped with prosciutto ham, mozzarella cheese, in a lemon, butter, brandy, and white wine sauce

Linguini Puttanesca: Al dente linguini with sautéed olives, a sprinkle of oregano, diced fresh basil, skinless cherry tomatoes and chopped fresh garlic.

Shrimp Scampi: Butterflied large shrimp sautéed in lemon, butter, and brandy sauce.

Dessert Choices:

Gelato Vanilla Ice Cream

or

Zabaglione