

Weekday Special

Wednesday & Thursday

3pm-9pm

\$19.95

Choose one Appetizer & one Entree

Appetizers

Mussels

With a choice of red or white wine & herbs sauce

Portobello

Peppers, onions, portobello mushrooms sauteed in a garlic & oil

Grilled Vegetables

Zucchini, asparagus, eggplant in balsamic vinaigrette

Asparagus Coroza

Asparagus wrapped with prosciutto, mozzarella, breaded & deep fried with a side of marinara sauce

Baked Clams

Little neck clams baked with seasoned bread crumbs

Mozzarella Caprese

Fresh tomatoes, fresh mozzarella, roasted peppers, over mesclun with olive oil & balsamic vinaigrette

Caesar salad

House salad

With fresh tomatoes, cucumbers, sweet peppers, mushrooms with our house dressing

Pasta Fagioli Soup

White Beans, prosciutto, & onions in chicken broth

Minestrone Soup

Italian traditional vegetable soup

Additions

Chicken-\$7

Jumbo Shrimp(3)-\$12

Meatballs(3)-\$7

Sausage-\$6

Veal will be an additional \$4

Entree

Pollo Alla Parmigiana

Pollo Alla Romagnola

Chicken breast sauteed with fresh artichoke, mushrooms in a light brown sauce

Pollo Alla Principessa

Sauteed chicken breast with roasted peppers, asparagus & melted mozzarella in a light brown sauce

Pollo Alla Francese

Pollo Alla Goccia D'oro

Milanese style, with melted fresh mozzarella, fresh tomato, red onions, with extra virgin olive oil and balsamic vinaigrette

Pollo Alla Marsala

Pollo Alla Sorrentina

Chicken breast layered with prosciutto, eggplant, & melted mozzarella in a light brown sauce

Broiled Salmon

With dijon Mustard

Filet of Sole Orogenata

Layered with seasoned breadcrumbs with butter and garlic

Eggplant Parmigiana

Penne Fantasia

Shrimp, zucchini, sun dried tomatoes, in creamy pink sauce

Penne Goccia D'oro

Shrimp, zucchini, portobello mushrooms, in garlic & oil

Rigatoni Alla Vodka

Penne Broccoli Di Rabe

Sliced sweet sausage in garlic & oil

Penne Fiorentina

Diced grilled chicken, spinach, roasted red peppers, in creamy pink sauce

Includes house dessert & coffee or tea

Menu items marked with an "" can be cooked to your liking.*

Consuming raw or undercooked meat, fish, shellfish or fresh eggs may increase your risk of foodborne illnesses, and other interactions with present medical conditions and/or pregnancy.

There will be an additional charge of 3.5% if paid by card.

Desserts

Tortoni

Vanilla ice cream with toasted coconut & maraschino
cherry topping

Italian Cheesecake

Homemade ricotta cheesecake

Cannoli

Hard cannoli shells stuffed with our homemade
chocolate chip cannoli cream

Spumoni-\$5

Layered ice cream with pistachio & chocolate chips

Tiramisu-\$6

Mascarpone cheese & heavy cream delicately made
with kahlua liquor, lady fingers dipped in espresso,
sprinkled lightly with chocolate & cinnamon powder

Jonathon Lord Cheesecake-\$6

New York Style Cheesecake

Chocolate Mousse Cake-\$6

Carrot Cake-\$6

Tartufo-\$6

Vanilla & Chocolate ice cream covered in hard
chocolate filled with almonds & cherry

Bindi Sorbet-\$6

Coconut
Mango

Coffee

100% Colombian

Regular Coffee
Decaf Coffee

Lipton Tea

Black tea, decaf black tea, or green tea

Crema Del Sole

Double Espresso-\$4

Single Espresso-\$2

Also available in decaf

Cappuccino-\$4

Foamed milk with a shot of single espresso with
cinnamon powder

Spiked Coffee

Goccia D'oro-\$9

Baileys & Frangelico, fresh brewed coffee, & fresh
whipped cream

Irish-\$8

Jameson, fresh brewed coffee, fresh whipped cream,
& a touch of Creme de Menthe

Mexican-\$8

Kahlua liquor, fresh brewed coffee, & fresh whipped
cream

Tito's Favorite-\$9

Kahlua & Tito's vodka, heavy cream, fresh brewed
coffee, & fresh whipped cream

Jamaican-\$8

Tia Maria Liqueur, fresh brewed coffee, & fresh
whipped cream

Priced items are not included

While peanuts or other tree nuts may not be a key ingredient in every one of our menu items, all our menu items are produced in the same area where products containing various nut items are created. Though best practices are used in the preparation of our menu items, inadvertent cross-contamination may occur.

There will be an additional charge of 3.5% if paid by card.