



## Appetizers

- Soup du Jour      Cup \$2.95 Bowl \$3.95
- New England Clam Chowder      Cup \$3.95 Bowl \$4.95
- Crock of Onion Soup Gratinee \$4.95
- Crock of Chili with Hand-Cut Crispy Tortilla Chips      \$5.95
- Spinach, Artichoke & Three Cheese Dip with Hand Cut Tortilla Chips \$5.95
- Calamari Fritti with Marinara Sauce \$8.95
- Grilled Tuscan Bruchetta Bread with marinated tomatoes, basil, red onion and parmesan \$7.95
- Shrimp Cocktail with spicy horseradish cocktail sauce \$9.95
- Handmade Pumpkin Ravioli with an apricot, prosciutto, pine nut and sage butter sauce \$8.95
- Pan Seared New England Crab Cake with crab-infused chardonnay sauce topped with asparagus \$8.95
- Mozzarella En Carozza \$7.95
- Pan-Griddled Shrimp, Spinach & Artichoke Quesadilla with Sour Cream and Salsa \$9.95
- Chicken Parmesan Calzonie in Puff Pastry with Mozzarella & Marinara Sauce \$7.95
- Fig and Prosciutto Pizzetta with Roasted Peppers, Carmelized Onion & Gorgonzola \$8.95
- Seafood Stuffed Mushroom Caps with Sherry and Cracker Crumbs \$10.95
- The Soprano Salad with Prosciutto, Mozzarella & Italian Antipasto Specialties \$8.95



## Entrees

- Parmesan Crusted Pork Medallions Milanese with Capers and Artichokes in a Lemon Wine Sauce \$14.95
- Braised Pork Medallions Cacciatore with Onions, Peppers and Mushrooms in a Tomato Broth \$14.95
- Chicken Gorgonzola with Carmelized Onion, Toasted Pine Nuts and Bacon in a Riesling Wine Sauce \$14.95
- Almond-Crusted Chicken with an Amaretto and Orange Thyme Sauce \$14.95
- Chicken Cordon Bleu stuffed with Ham and Swiss in a delicate Dijon sauce \$14.95
- Eggplant, Chicken, or Veal Parmagiana served with Pasta \$14.95/\$16.95
- Veal Medallions with Prosciutto & Swiss in a Browned Butter Sage Sauce over Handmade Cheese Ravioli \$16.95
- Veal Scallopine layered with Prosciutto, Roasted Peppers and Spinach in a mushroom sherry sauce \$16.95
- Salmon Filet sautéed Artichokes, Chopped Plum Tomatoes, Capers and Olives in a Lemon Wine Sauce \$16.95
- Seafood Stuffed Filet of Salmon with a Dill and Tomato Cream Sauce \$16.95
- Baked Flaky Tender Scrod with buttered cracker crumbs \$15.95
- Sea Scallops Casino – with bell peppers, onions and crispy bacon in garlic butter \$15.95
- Stuffed Filet of Sole with Crab and Scallop Stuffing and Dill Butter Sauce \$16.95
- Chicken and Shrimp Scampi with Chopped Tomatoes & Garlicky Broccoli Crowns over Cavatelli \$16.95
- Blackened Cajun Chicken Tortellini with chopped plum tomatoes in a pink alfredo sauce \$14.95
- Seafood Penne Mediterranean with artichokes, sundried tomatoes, spinach, gorgonzola & toasted pine nuts \$16.95
- Farfalle A La Vodka – bowtie pasta with peas and prosciutto in a pink vodka sauce \$13.95
- Add chicken . . . . . \$14.95      Add scallops and shrimp.....\$17.95
- Handmade Cheese Ravioli with tomato basil marinara sauce \$13.95
- Full Rack of BBQ Baby Back Ribs \$18.95
- Grilled Ribeye Steak with French Fried Onion Bundle \$21.95

**Discount & Entertainment Card Not Valid with Specials; Maximum Discount \$17.95**

**Entertainment Card Not Valid Saturday Evening until after 8 p.m.**

**Seventeen percent gratuity added to all Discount & Entertainment dinner checks, and to parties of 6 or more**