

HAPPY EASTER!

DINNER SPECIALS

Sunday March 23, 2008

APPETIZER

P.E.I MUSSELS

P.E.I. mussel's sautéed in a white wine tomato garlic sauce.

\$8.95

PIZZA RUSTICA

Semi sweet pastry dough filled with Italian cheeses and meats

\$8.95

STUFFED ARTICHOKE

Fresh Artichoke stuffed with vegetables sautéed in white wine and garlic, grated Italian cheeses and seasoned breadcrumbs

\$10.95

SOUPS

SHRIMP BISQUE

\$3.95 cup \$5.95

SALAD

SEAFOOD SALAD

Baby shrimp, bay scallops, calamari, and mussel meat marinates in an extra virgin olive oil, garlic, and lemon juice with celery, onions, kalamatta olives, and roasted peppers served over romaine lettuce.

\$8.95

ENTREES

CHICKEN DI ANGELO

*Chicken breast pan seared with sautéed onions; sweet peppers and fried potatoes in a sherry garlic sauce
Served with vegetables*

\$16.95

STUFFED VEAL CHOP

Rib Veal Chop stuffed with Italian Fontina Cheese, Prosciutto and Roasted Peppers served over a bed of sautéed Broccoli Rabe with a Roasted Garlic Marsala Sauce and Garlic Mashed Potatoes

\$23.95

SWEET AND SOUR SEA BASS

Fresh Chilean sea bass filet pan seared with strawberries and golden raisins in a sweet and sour sauce with rice and vegetables.

\$21.95

LOBSTER RAVIOLI

Lobster ravioli tosses with sautéed mushrooms, baby shrimp and diced tomatoes in a brandy shallot cream sauce

\$19.95

DESSERTS

GERMAN CHOCOLATE CAKE

Rich Chocolate Cake with Creamy Coconut/Pecan Filling

\$4.95