

DINNER SPECIAL

TUESDAY OCTOBER 7, 2008

APPETIZER

BRANDY SCAMPI MUSSELS

P.E.I. Mussels sautéed with baby shrimp, roasted peppers and basil in a brandy garlic sauce
\$8.95

SOUPS

ESCAROLE AND BEAN

\$2.95 cup \$4.95 bowl

CHICKEN ORZO

\$2.95 cup \$4.95 bowl

SALAD

LEMON CITRUS ARUGULA

Baby Arugula tossed with sweet lemon vinaigrette topped with asparagus, sliced oranges, toasted almonds, and shaves of Parmesan cheese
\$8.95

ENTREES

POLLO BELLA L'UNA

Pan seared chicken breast with sautéed mushrooms and sun-dried tomatoes in a sherry shallot brown sauce topped with Gorgonzola cheese served with rice.
\$16.95

SEA BASS MEDITERRANEAN

Fresh Chilean sea bass filet pan seared with jumbo shrimp, artichoke hearts, arugula and roasted peppers sautéed in a white wine garlic sauce with rice
\$22.95

LAMB SHANK

Lamb shank served with onions, carrots, celery and fresh basil sautéed in a burgundy garlic demi glaze sauce served over fettuccine pasta
\$18.95

LOBSTER AND CRAB RAVIOLI

Lobster and crab ravioli tossed with baby shrimp and green peas sautéed in a pink vodka sauce.
\$18.95

DESSERTS

APPLE TART

Sweet pastry crust with spiced apple filling, crumb topping and caramel
\$5.95