

# DINNER SPECIALS

Sunday July 11, 2010

## APPETIZER

### *ZUPPA DE MUSSELS*

*PEI mussel's sautéed in a white wine tomato broth*

\$9.95

## SOUP

### *SHRIMP & CRAB BISQUE*

\$4.95 cup \$6.95 bowl

### *CHICKEN ORZO*

\$3.95 cup \$5.95 bowl

## SALAD

### *BELLA SALAD*

*Orange segments, halved strawberries and kiwi*

*With golden raisins, crumbled goat cheese and spicy pecans over mixed greens*

*Tossed with our signature raspberry vinaigrette*

\$10.95

## ENTREES

### *MEDITERRANEAN CHICKEN*

*Pan seared chicken breast sautéed with capers, kalamata olives and roasted red peppers.*

*Served in a white wine garlic sauce over rice*

\$18.95

### *STUFFED FLOUNDER*

*Flounder rolled and stuffed with crabmeat*

*Oven broiled in a lemon white wine sauce with mixed vegetables and rice*

\$21.95

### *SEABASS MARECHIARA*

*Pan seared seabass sautéed with clams and PEI mussels*

*Served in a white wine tomato broth over linguini*

\$23.95

## DESSERT

### *CHOCOLATE BERRY MOUSSE*

*Chocolate cake with strawberry mousse*

*Iced with whipped cream*

\$5.95