



Daily Specials

Monday

Appetizer / Fried Ravioli \$9

Entrée / Bottomless Pasta \$14

*Choice of noodle: spaghetti, fettuccini, penne, papperdella
Choice of sauce: Pomodora, Alfredo, Ragu, Vodka, Olio
Add: Meatballs \$3, Chicken \$4, Shrimp \$6*

Tuesday

Appetizer / Spicy Green Lip Mussels \$16

New Zealand Green lip mussels in spicy garlic sauce

Entrée / Eggplant Parmesan \$16

Hand breaded eggplant fried and topped with house made pomodora sauce & mozzarella cheese served with a side of spaghetti pomodora

Wednesday

Appetizer / Italian Nachos \$12

Crispy pasta chips, covered with house made alfredo sauce, shredded lettuce, black olives, banana peppers, crispy pepperoni, mozzarella cheese roma tomatoes, and Your choice of Chicken, Italian Sausage or Combo

Entrée / Beef Stroganoff \$18

Tender cuts of beef sautéed with mushrooms in a sour cream sauce and tossed with fresh pappardella egg noodles

Thursday

Appetizer / Prosciutto Wrapped Scallops \$16

Fresh gulf scallops wrapped in a thin slice of prosciutto and pan seared then topped with balsamic vinegar reduction & fresh basil

Entrée / Mediterranean Pasta \$24

Penne tossed with Artichoke hearts, roasted red peppers, garlic, and kalamata olives, fresh tomatoes in a creamy feta sauce topped with sliced ribeye



Continued on other side



Daily Specials

Friday

Appetizer / Tempura Fried Lobster \$18

Fresh lobster tail split and tempura batter fried then served with a side of sweet chili sauce

Entrée / Seafood Putanesca \$28

Fresh fish, mussels, scallops, & shrimp sautéed in tomato sauce with capers, kalamata olives and anchovies tossed with Penne noodles

Saturday

Appetizer / Saginaki \$14

Imported Kasseri cheese flash fried then flambéed tableside and served with toasted pita bread

Entrée / Goat Cheese Ragu \$18

Fettuccine noodles tossed in a creamy goat cheese sauce with mushrooms, and sundried tomatoes topped with sliced grilled chicken

Entrée / Prime Rib \$29

18oz. slow smoked in house prime rib cut and served with 2 sides, au jus, & creamy horseradish

Sunday

Entrée / Bayou Chicken \$18

Cajun Breaded Chicken Breast served over bed of rice with fresh vegetables then Topped with a spicy cheese sauce

Entrée / Prime Rib \$29

18oz. slow smoked in house prime rib cut and served with 2 sides au jus, & creamy horseradish

Ask about our Oysters