**DINNER SPECIALS**

* + - **SOUPS**: **CUP $6 - BOWL $9**
    - LENTIL AND VEGETABLES SOUP
    - BUTTERNUT SQUASH SOUP
    - CREAMY BROCCOLI SOUP
    - MANHATTAN CLAM CHOWDER

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* **APPETIZERS:** 
  + **BUTTERNUT SQUASH RAVIOLI ($12.00)**
    - THREE RAVIOLI ESTUFFED WITH ROASTED BUTTERNUT SQUASH, SHALLOTS AND CREAM CHEESE; SERVED WITH GOUDA CHEESE SAUCE.
  + **TRICOLOR SALAD ($11.00)**
    - RED BEETS, TOMATOES, FRESH MOZZARELLA, WITH BALSAMIC REDUCTION, EXTRA VIRGIN OLIVE OIL.
  + **RUDY’S ARTICHOKE ($11.00)**
    - BREADED FRIED QUARTERED ARTICHOKE HEARTS, BABY ARUGULA AND HONEY MUSTARD SAUCE.
  + **GRILLED PARMA SAUSAGE ($11.00)**
    - CHEESE AND PARSLEY PINWHEELS SAUSAGE SERVED OVER SAUTEED SPINACH, CHIPOTLE SAUCE.
  + **FRESH MOZZARELLA BURRATA ($ 12.00)**
    - A BALL OF MOZZARELLA BURRATA OVER SLICE TOMATOES AND BASIL LEAVES, TOPPED WITH BALSAMIC REDUCTION AND EXTRA VIRGEN OLIVE OIL.

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* **ENTREES:**
  + **BRAISED SHORT RIBS ($33.00)**
    - BRAISED SHORT RIBS SERVED WITH MASHED POTATOES, SAUTEED SPINACH AND GRAVY **(OR)** FETTUCCINE PASTA AND TOMATO MADEIRA SAUCE.
  + **20 Oz FRENCHED VEAL CHOP ($39.00)**
    - PAN SEARED BONE IN VEAL CHOP WITH CREAMY QUARTERED MUSROOMS & MARSALA WINE SAUCE, MASHED POTAOTES AND SAUTEED MIXED VEGETABLES.
  + **RACK OF LAMB ($33.00)**
    - PAN SEARED RACK OF LAMB WITH MASHED POTATOES, MIXED VEGETABLES AND GRAVY.
  + **PRAWNS (JUMBO HEAD SHRIMP) ($29.00)**
    - SAUTEED PRAWNS SERVED OVER CREAMY RISOTTO, SAUTEED JUMBO ASPARAGUS, SRIRACHA AND CHILLI SAUCE.
  + **MAHI-MAHI MARECHIARA ($32.00)**
    - PAN SEARED MAHI-MAHI FILET WITH FRESH BLACK MUSSELS SERVED OVER LINGUINE PASTA WITH LIGHT MARINARA TOMATO SAUCE.
  + **SALMON TUSCANA ($29.00)**
    - PAN SEARED SALMON SERVED WITH ITALIAN RISOTTO AND SAUTEED JUMBO ASPARAGUS. CHERRY TOMATO & SPINACH CREAMY SAUCE.
  + **STUFFED PORK TENDERLOIN ($27.00)**
    - SAUTEED PORK TENDERLOIN STUFFED WITH SAUTEED SPINACH, PROSCIUTO, FRESH MOZARELLA CHEESE, MARSALA MUSHROOMS SAUCE, SCALLOPED POTATO MIXED VEGETABLES.
  + **LONG ISLAND DUCK BREAST ($28.00)**
* PAN SEARED DUCK BREAST SEASONED WITH ALL SPICES, SERVED WITH S CALLOPED POTATOES AND SAUTEED SPINACH; PORT WINE AND RASPBERRY SAUCE.