**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.