**DINNER SPECIALS**

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

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* **APPETIZERS:**
	+ **ARTICHOKE RAVIOLI ($12.00)**
		- FOUR PIECES BREADED AND FRIED RAVIOLI ESTUFFED WITH SAUTEED SPINACH, CHOPPED ARTICHOKE HEARTS, SHALLOTS AND PARMESSAN CHEESE; SERVED WITH SWEET CHILLI SAUCE.
	+ **STUFFED MUSHROOMS ($12.00)**
		- PORTOBELLO MUSHROOMS STUFFED WITH CRABMEAT, TOPPED WITH SWISS CHEESE AND BREAD CRUMBS, GRAVY MARSALA AND BEURRE BLANC SAUCE.
	+ **SWEDISH MEATBALLS ($12.00)**
		- TWO 4 Oz. SWEDISH MEATBALLS, BRANDY CREAM SAUCE OVER SMALL HOUSE SALAD.
	+ **FRESH MOZZARELLA BURRATA ($ 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:**
	+ **20 Oz FRENCHED VEAL CHOP ($39.00)**
		- PANSEARED BONE IN VEAL CHOP WITH CREAMY QUARTERED MUSROOMS & MARSALA WINE SAUCE, MASHED POTAOTES AND SAUTEED JUMBO ASPARAGUS.
	+ **RACK OF LAMB ($33.00)**
		- PAN SEARED RACK OF LAMB WITH MASHED POTATOES, SAUTEED MIXED VEGETABLES AND GRAVY.
	+ **MIXED VEGETABLES RISOTTO ($29.00)**
		- CREAMY ITALIAN RISOTTO WITH MIXED VEGETABLES AND PARMESAN CHEESE TOPPED WITH SAUTEED SHRIMP.
	+ **MAHI-MAHI MARECHIARA ($32.00)**
		- PAN SEARED MAHI-MAHI FILET WITH MEDDLE NECK CLAMS SERVED OVER LINGUINE PASTA WITH LIGHT MARINARA TOMATO SAUCE.
	+ **COCONUT CRUSTED SALMON ($28.00)**
		- WITH SAUTEED JUMBO ASPARAGUS AND SCALLOPED POTATOES, DIJON MUSTARD CREAM SAUCE.
	+ **FETTUCCINE FUNGHI ($26.00)**
		- FETTUCCINE PASTA, CREAMY MUSHROOM SAUCE WITH PORCINI MUSHROOMS, PORTOBELLO & WHITE MUSHROOMS, SHAVED PARMESAN CHEESE.
	+ **LONG ISLAND DUCK BREAST ($28.00)**
* PAN SEARED DUCK BREAST SEASONED WITH ALL SPICES, SERVED WITH SCALLOPED POTATOES AND SAUTEED SPINACH; PORT WINE AND RASPBERRY SAUCE.

**LUNCH SPECIALS**

* + - **SOUPS**: **CUP $6 - BOWL $9**
		- CREAMY MUSHROOMS SOUP
		- NEW ENGLAND CLAM CHOWDER
		- BUTTERNUT SQUASH SOUP
		- CREAMY BROCCOLI SOUP

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* **APPETIZERS:**
	+ **SWEDISH MEATBALLS ($12.00)**
		- TWO 4 Oz. SWEDISH MEATBALLS, BRANDY CREAM SAUCE OVER SMALL HOUSE SALAD.
	+ **FRESH MOZZARELLA BURRATA ($ 12.00)**
		- A BALL OF MOZZARELLA BURRATA OVER SLICE TOMATOES AND BASIL LEAVES, TOPPED WITH BALSAMIC REDUCTION AND EXTRA VIRGEN OLIVE OIL.
	+ **STUFFED MUSHROOMS ($12.00)**
		- PORTOBELLO MUSHROOMS STUFFED WITH CRABMEAT, TOPPED WITH SWISS CHEESE AND BREAD CRUMBS, GRAVY MARSALA AND BEURRE BLANC SAUCE.
	+ **ARTICHOKE RAVIOLI ($12.00)**
		- FOUR PIECES BREADED AND FRIED RAVIOLI ESTUFFED WITH SAUTEED SPINACH, CHOPPED ARTICHOKE HEARTS, SHALLOTS AND PARMESSAN CHEESE; WITH SWEET CHILLI SAUCE.
	+ **COCONUT SHRIMP ($12.00)**
		- FOUR PIECES FRIED COCONUT CRUSTEDS SHRIMP SERVED WITH SWEET CHILLI SAUCE.

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* **ENTREES:**
	+ **PULL PORK SANDWICH ($16.00)**
		- PULL PORK WITH BBQ SAUCE TOPPED WITH MELTED CHEDDAR CHEESE, SERVED ON PANELI BREAD, COLESLAW AND FRENCH FRIES.
	+ **GRILLED CHICKEN PANINI ($16.00)**
		- GRILLED CHICKEN BREAST, ROASTED PEPPERS, SAUTEED SPINACH, FRESH MOZZARELLA AND BALSAMIC REDUCCTION ON A PORTUGUESE ROLL SERVED WITH FRENCH FRIES.
	+ **COLOMBIAN CHORIZO SANDWICH ($16.00)**
		- GRILLED CHORIZO, WITH SAUTEDD RED & GREEN PEPPERS AND ONIONS, MARINARA SAUCE, AMERICAN CHEESE, PORTUGUESE ROLL, SERVED WITH FRENCH FRIES.
	+ **VEAL MILANESE ($18.00)**
		- BREADED AND FRIED VEAL SCALLOPINI TOPPED WITH BABY ARUGULA, SHERRY TOMATOES, RED ONIONS, CUCUMBER AND FRESH MOZZARELLA PEARLS, BALSAMIC DRESSING.
	+ **JHONY’S SALAD ($18.00)**
		- MIXED GREENS & ROMAINE LETTUCE, WITH LIGHT ITALIAN DRESSING, GRAPE TOMATOES, FRESH PINEAPPLE, RED ONIONS, CUCUMBER, CHOPPED CRISPY BACON, PECANS AND FRESH MOZARELLA CHEESE; TOPPED WITH MINI CRABCAKES.
	+ **HARVEST SALAD ($17.00)**
		- ORGANIC BABY GREENS, SLICED APPLES, DRIED CRANBERRIES, CANDIED WALNUTS, FETA CHEESE, LEMON CHANPAGNE VINAGRETTE; TOPPED WITH SAUTEED SHRIMP.