**DINNER SPECIALS**

* + - **SOUPS**: **CUP $6 - BOWL $9**
		- SPICY PORTUGUESE KALE SOUP
		- MANHATTAN CLAM CHOWDER
		- CREAMY BROCCOLI SOUP
		- GAZPACHO *COLD SOUP* (Topped with goat cheese creamy sauce)

---------------------------------------------------------------------------------------------------------------------------------------------------------------

* **APPETIZERS:**
	+ **SMOKED SALMON CARPACCIO ($12.00)**
		- SLICED SMOKED SALMON SERVED WITH CUCUMBER, CHERRY TOMATOES, RED ONIONS, BABY ARUGULA, CAPERS, SOUR CREAM, BALSAMIC DRESSING AND EXTRA VIRGIN OLIVE OIL.
	+ **RUDY’S ARTICHOKE ($11.00)**
		- BREADED AND FRIED QUARTERED ARTICHOKE HEARTS, OVER BABY ARUGULA AND HONEY MUSTARD SAUCE.
	+ **TRICOLOR SALAD ($11.00)**
		- RED BEETS, TOMATOES, FRESH MOZZARELLA, WITH BALSAMIC REDUCTION, EXTRA VIRGIN OLIVE OIL.
	+ **GRILLED PARMA SAUSAGE ($11.00)**
		- CHEESE AND PARSLEY PINWHEELS SAUSAGE SERVED OVER SAUTEED SPINACH, CHIPOTLE SAUCE.

--------------------------------------------------------------------------------------------------------------------------

* **ENTREES:**
	+ **BRAISED PORK OSSOBUCCO ($30.00)**
		- BRAISED PORK OSSOBUCCO SERVED WITH MASHED POTATOES, SAUTEED SPINACH AND GRAVY **(OR)** FETTUCCINE PASTA AND TOMATO MADEIRA SAUCE.
	+ **PAN SEARED LAMB CHOP ( 2 CHOPS) $ 33.00**
		- PAN SEARED LAMB LOIN CHOP WITH SAUTEED MUSHROOMS, SWEET ITALIAN SAUSAGE, CANELLINI BEANS AND GRAVY; SERVED WITH MASHED POTATOES AND MIXED VEGETABLES.
	+ **MIXED VEGETABLES RISOTTO ($33.00)**
		- CREAMY ITALIAN RISOTTO WITH MIXED VEGETABLES TOPPED WITH SAUTEED FILET MIGNON TIPS. BRANDY CREAM SAUCE.
	+ **PAN SEARED CORNISH HEN ($28.00)**
		- SERVED WITH VEGETABLES RISOTTO, SAUTEED HARICOT VERTS AND BALSAMIC DEMI GLACE SAUCE.
	+ **SCALLOPS CAPRí ($31.00)**
		- PAN SEARED SEA SCALLOPS SERVED OVER CAPELLINI PASTA, SAUTEED BABY ARUGULA, CHERRY TOMATOES; SHALLOTS, CLAMS JUICE, WHITE WINE CREAM SAUCE.
	+ **SHRIMP ZACAPA ($29.00)**
		- SAUTEED SHRIMP WITH SAUTEED DICED TOMATOES, FRESH CORIANADER AND RED ONIONS, COCONUT FLAKES CREAMY SAUCE. SERVED WITH SAUTEED HARICOT VERTS AND YELLOW RICE.
	+ **PAN SEARED BRANZINO ($31.00)**
		- PAN SEARED BRONZINO FILLET, SERVED WITH VEGETABLES WHITE QUINOA, SAUTEED SPINACH AND BEURRE BLANC SAUCE.
* **COCONUT CRUSTED SALMON ($29.00)**
	+ - SERVED WITH SCALLOPED POTATOES, MIXED VEGETABLES, DIJON MUSTARD CREAM SAUCE.
	+ **FETTUCCINE FUNGHI ($26.00)**
		- CREAMY MUSHROOM SAUCE, PORCINI MUSHROOMS, PORTOBELLO, WHITE MUSHROOMS, PARMESAN CHEESE.
	+ **LONG ISLAND DUCK BREAST ($27.00)**
* PAN SEARED DUCK BREAST SEASONED WITH ALL SPICES, SERVED WITH SCALLOPED POTATOES AND SAUTEED SPINACH; PORT WINE AND RASPBERRY SAUCE.