**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)

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* **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.

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* **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.