**DINNER SPECIALS**

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

***---------------------------------------------------------------------------------------------------------------------------------------------------------------***

* **APPETIZERS:**
  + **FIVE CHEESE DUMPLINGS ($12.00)**
    - DEEP FRIED FIVE CHEESE & SPINACH DUMPLINGS RAVIOLI SERVED WITH CHILI SAUCE.
  + **TRICOLOR SALAD ($11.00)**
    - RED BEETS, TOMATOES, FRESH MOZZARELLA, WITH BALSAMIC REDUCTION, EXTRA VIRGIN OLIVE OIL.
  + **FRIED FROG LEGS ($12.00)**
    - FRIED FROG LEGG SERVED OVER SMALL HOUSE SALAD, REMOULADE AND CHIPOTLE SAUCE.
  + **EGGPLANT CARROZZA ($11.00)**
    - BREADED EGGPLANT STUFFED WITH FRESH MOZZARELLA, ROASTED PEPPERS, AND BASIL MARINARA TOMATO SAUCE.
  + **SWEDISH MEATBALLS ($11.00) BEEF AND PORK**
    - TWO 4 Oz. SWEDISH MEATBALLS WITH BRANDY CREAM SAUCE SERVED OVER SMALL HOUSE SALAD.
* **ENTREES**:

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

* + **PANSEARED LAMB CHOP ( 2 CHOPS $ 31.00)**
    - PANSEARED LAMB LOIN CHOP WITH SAUTEED MUSHROOMS, SWEET ITALIAN SAUSAGE, CANELLINI BEANS AND GRAVY; SERVED WITH MASHED POTATOES AND MIXED VEGETABLES.
  + **PANSEARED RIB EYE STEAK ($28.00)**
    - 12 Oz. RIB EYE STEAK SERVED WITH MASHED POTATOES AND SAUTEED MIXED VEGETABLES TOPPED WITH THREE COLOR PEPPERS CORN AND BRANDY SAUCE.
  + **PRAWNS (shrimp with head) ($29.00)**
    - FIVE SAUTEED PRAWNS WITH YELLOW RICE AND SAUTEED MIXED VEGETABLES, SRIRACHA AND CHILLI SAUCE.
  + **MUSHROOMS RISOTTO WITH ESCARGOT ($28.00)**
    - CREAMY ITALIAN RISOTTO WITH SAUTEED WHITE MUSHROOMS, TOPPED WITH SHELL LESS ESCARGOT. PARMESSAN CHEESE.
  + **COCONUT CRUSTED SALMON ($27.00)**
    - SERVED WITH SCALLOPED POTATOES, SAUTEED MIXED VEGETABLES, 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 ($26.00)**
* PANSEARED DUCK BREAST SEASONED WITH ALL SPICES, SERVED WITH SCALLOPED POTATOES AND SAUTEED SPINACH; PORT WINE AND RASPBERRY SAUCE.