**DINNER SPECIALS**

* **SOUPS**: **CUP $5 - BOWL $7**
* MANHATTAN CLAM CHOWDER
* LENTIL AND VEGETABLES SOUP
* CREAMY BROCCOLI SOUP
* BUTTERNUT SQUASH SOUP

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* **APPETIZERS:**
	+ **BREADED POTATO CAKES ($9.50)**
		- STUFFED WITH MIXED CHEESE AND CRISPY BACON SERVED OVER SAUTEED SPINACH, CHIPOTLE SAUCE.
	+ **RUDY’S ARTICHOKE ($9.00)**
		- BREADED FRIED QUARTERED ARTICHOKE HEARTS, SERVED OVER BABY ARUGULA AND HONEY MUSTARD SAUCE.
	+ **COCONUT SHRIMP ($9.50)**
		- FOUR PIECES FRIED COCONUT SHRIMP SERVED WITH SWEET CHILLI SAUCE.
	+ **FROG LEGS POMODORA ($10.00)**
		- SAUTEED LARGE FROG LEGS SERVED WITH POMODORA TOMATO SAUCE (DICED PROSCUITO, ONIONS, RED & GREEN BELL PEPPERS) OVER YELLOW RICE; TOPPED WITH CHOPPED SCALLIONS.
	+ **EGGPLANT CARROZZA ($9.50)**
		- BREADED EGGPLANT STUFFED WITH FRESH MOZZARELLA, ROASTED PEPPERS, MARINARA TOMATO SAUCE.
	+ **FRESH MOZZARELLA BURRATA ($ 10.00)**
		- A BALL OF MOZZARELLA BURRATA OVER SLICE TOMATOES AND BASIL LEAVES, TOPPED WITH BALSAMIC REDUCTION AND EXTRA VIRGEN OLIVE OIL.
	+ **GRILLED PARMA SAUSAGE ($10.00)**
		- CHEESE AND PARSLEY PINWHEELS SAUSAGE SERVED OVER SAUTEED SPINACH, CHIPOTLE SAUCE.

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* **ENTREES**:
	+ **BRAISED SHORT RIBS ($26.00)**
		- BRAISED SHORT RIBS SERVED WITH MASHED POTATOES, SAUTEED SPINACH AND GRAVY **(OR)** FETTUCCINE PASTA AND TOMATO MADEIRA SAUCE.
	+ **DRUNKEN PASTA ($24.00)**
		- PENNE PASTA SERVED WITH WHITE WINE, CHERRY TOMATOES AND ROASTED PLUM TOMATOES SAUCE, TOPPED WITH ROASTED PEPPERS, SLICED GARLIC AND SHRIMP.
	+ **SEAFOOD RISOTTO ($24.00)**
		- CREAMY ITALIAN RISOTTO WITH SAUTEED BAY SCALLOPS, LARGE ESCARGOT AND BABY SHRIMP, TOPPED WITH SHAVED PARMESAN CHEESE.
	+ **PECAN CRUSTED RED SNAPPER ($24.00)**
		- SERVED WITH SAUTEED MIXED VEGETABLES AND SCALLOPED POTATOES, REMOULADE SAUCE.
	+ **SALMON TUSCANA ($24.00)**
		- PANSEARED SALMON SERVED WITH SAUTEED HARICOT VERTS AND BREADED POTATO CAKES. CHERRY TOMATO AND SPINACH CREAMY SAUCE.
	+ **BAKED TILAPIA AND CRAB MEAT ($24.00)**
		- BAKED TILAPIA TOPPED WITH SPINASH, LUMP CRAB MEAT, BEURREBLANC SAUCE, BREADED POTATO CAKES AND VEGETABLES.
	+ **LONG ISLAND DUCK BREAST ($25.00)**
		- PANSEARED DUCK BREAST SEASONED WITH ALL SPICES, SERVED WITH SCALLOPED POTATOES AND SAUTEED SPINACH; PORT WINE AND RASPBERRY SAUCE.
	+ **VEAL MILANESE ($24.00)**
		- BREADED AND FRIED VEAL SCALLOPINI TOPPED WITH BABY ARUGULA, SHERRY TOMATOES, RED ONIONS, CUCUMBER AND FRESH MOZZARELLA CHEESE, BALSAMIC DRESSING.

**LUNCH SPECIALS**

* **SOUPS**: **CUP $5 - BOWL $7**
* NEW ENGLAND CLAM CHOWDER
* BUTTERNUT SQUASH SOUP
* LENTIL AND VEGETABLES SOUP
* CREAMY BROCCOLI SOUP

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* **APPETIZERS:**
	+ **BREADED POTATO CAKES ($9.50)**
		- STUFFED WITH MIXED CHEESE AND CRISPY BACON SERVED OVER SAUTEED SPINACH, CHIPOTLE SAUCE.
	+ **COCONUT SHRIMP ($9.50)**
		- FOUR PIECES FRIED COCONUT SHRIMP SERVED WITH SWEET CHILLI SAUCE.
	+ **EGGPLANT CARROZZA ($9.50)**
		- BREADED EGGPLANT STUFFED WITH FRESH MOZZARELLA, ROASTED PEPPERS AND MARINARA TOMATO SAUCE.
	+ **FROG LEGS POMODORA ($10.00)**
		- SAUTEED LARGE FROG LEGS SERVED WITH POMODORA TOMATO SAUCE (DICED PROSCUITO, ONIONS, RED & GREEN BELL PEPPERS) OVER YELLOW RICE; TOPPED WITH CHOPPED SCALLIONS.
	+ **RUDY’S ARTICHOKE ($9.00)**
		- BREADED AND FRIED ARTICHOKE HEARTS, SERVED OVER BABY ARUGULA AND HONEY MUSTARD SAUCE.
	+ **FRESH MOZZARELLA BURRATA ($ 10.00)**
		- 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 WITH PASTA ($15.00)**
		- BRAISED & PULLED SHORT RIBS SERVED WITH RIGATONI PASTA AND TOMATO MADEIRA SAUCE.
	+ **EGGPLANT AND VEGETABLES LASAGNA ($ 13.00)**
		- EGGPLANT, SAUTEED MIXED VEGETABLES, RICOTA, PARMESAN AND MOZZARELLA CHEESE, SERVED OVER MARINARA TOMATO SAUCE.
	+ **SEAFOOD RISOTTO ($14.00)**
		- CREAMY ITALIAN RISOTTO WITH SAUTEED BAY SCALLOPS, LARGE ESCARGOT AND BABY SHRIMP, TOPPED WITH SHAVED PARMESAN CHEESE.
	+ **DRUNKEN PASTA ($14.00)**
		- PENNE PASTA SERVED WITH WHITE WINE, CHERRY TOMATOES AND ROASTED PLUM TOMATOES SAUCE, TOPPED WITH ROASTED PEPPERS, SLICED GARLIC AND SHRIMP.
	+ **SALMON TUSCANA ($15.00)**
		- SERVED WITH SAUTEED HARICOT VERTS AND BREADED POTATO CAKES. CHERRY TOMATO AND SPINACH CREAMY SAUCE.
	+ **PRINCIPESA SALAD WITH SALMON TIPS ($14.00)**
* MIXED GREEN, CUCUMBER, TOMATOES, FRESH ORANGE, STRAWBERRY, BLUE BERRY GOAT CHEESE, RASPBERRY DRESSING TOPPED WITH PANSEARED SALMON TIPS.
	+ **HARVEST SALAD ($14.00)**
		- ORGANIC BABY GREENS, SLICED APPLES, DRIED CRANBERRIES, CANDIED WALNUTS, FETA CHEESE, LEMON CHANPAGNE VINAGRETTE; TOPPED WITH GRILLED SHRIMP.
	+ **PINEAPPLE SALAD ($14.00)**
		- ROMAINE LETTUCE, TOMATOES, CUCUMBER, GRILLED PINEAPPLE, TOASTED PECAN AND FETA CHEESE WITH RASPBERRY DRESSING TOPPED WITH PANSEARED SIRLOIN STEAK TIPS.
	+ **GRILLED VEGETABLES PANINI ($13.00)**
		- GRILLED ZUCCINI, EGGPLANT, ONIONS, AND ROASTED PEPPERS WITH FRESH MOZZARELLA AND BALSAMIC REDUCCTION ON A PORTUGUESE ROLL SERVED WITH FRENCH FRIES.