**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.