



TWILIGHT DINNERS

4 – 5:30 PM EVERYDAY

\$ 17

3 COURSE DINNERS

MUST ORDER BY 5:30 - PLUS TAX AND GRATUITY

1ST COURSE

MIXED GREEN SALAD
CUP OF SOUP OF THE DAY

2ND COURSE

VEAL PARMIGIANA

TENDER CUTLET, BREADED AND TOPPED WITH MARINARA AND MOZZARELLA.
SERVED WITH ANGEL HAIR.

STEAK TIPS

SAUTEED IN A MUSHROOM GRAVY. SERVED WITH MASHED POTATO.

MUSSEL AND CALIMARI PASTA

CLASSIC ITALIAN STYLE WITH TOMATO, GARLIC, SHALLOTS AND WHITE WINE
SAUCE. SERVED WITH ANGEL HAIR.

FREE RANGE CHICKEN PICATTA

FRESH LEMON AND CAPERS. SERVED WITH LINGUINE.

GARLIC BUTTER SHRIMP SCAMPI

LEMON, GARLIC BUTTER AND WHITE WINE SAUCE. SERVED WITH ANGEL HAIR.

3RD COURSE

CRÈME BRULÉE
OR VANILLA ICE CREAM