



Dinner Menu

Starters and Soups

Daily Soup or French Onion Soup or Tuscan Creamy Tomato Shrimp

Cup 7, bowl 9 or crock of French onion or Tuscan 11 (substitute French onion or Tuscan for daily soup is \$4 upcharge to dinner entree)

Calamari

Choice of fried or sautéed with marinara, garlic and basil 16

Shrimp Cocktail

Four jumbo, fresh shrimp served with cocktail sauce 17

Shrimp Tempura Japanese style with cocktail sauce 15

Fresh Mozzarella and Tomatoes

With basil drizzled with extra virgin olive oil and reduced balsamic vinaigrette 15

Fried Mozzarella

With marinara sauce 14

Mussels Di Napoli

Mussels served blanco or spicy marinara 17

Mediterranean Meze

Sliced gyro, spinach pie, tomato, olives and cucumbers served with delicious tzatziki/yogurt sauce 16

Eggplant Rollatini

Ricotta and spinach with melted mozzarella 15

Bruschetta

Grilled bread rubbed with garlic and topped with tomatoes and olive oil and drizzled with balsamic vinegar 15

Seafood Entrees

Served with choice of cup of Chef's Daily Soup or Salad (Mediterranean, House or Caesar)

Grilled or Cajun Salmon

8 oz of salmon made to your preference and served with choice of potato and steamed vegetables 33

Shrimp Scampi

Six jumbo shrimp sautéed in garlic and extra virgin olive oil scampi style over rice pilaf with steamed vegetables 34

Mediterranean Seafood Combo

Broiled shrimp, fillet and scallops with scampi sauce over rice pilaf with steamed vegetables 35

Seafood Fra Diavolo

Shrimp, scallops, clams and mussels sautéed in fra diavolo sauce served over linguini 36

Shrimp and Scallop Pesto Mediterranean Style

Shrimp and scallops dipped in flour and sautéed in pesto sauce with basil, garlic and extra virgin olive oil over linguini 35

Fillet Florentine

Fillet of fish stuffed with spinach and feta cheese scampi style served with choice of pasta or rice pilaf 35

Snapper Piccata

Southeast Asia wild caught Snapper Fillet dipped in flour, with capers in lemon butter sauce over pasta or rice pilaf 35

Steak and Chop Entrees

Served with choice of cup of Chef's Daily Soup or Salad & rice pilaf, baked potato or mashed potato & steamed vegetables.

New York Strip Steak

New York strip steak garnished with sautéed onions and wild mushroom 45

Ribeye Steak

Ribeye steak garnished with portobello mushroom 45

Petite Filet Mignon

Garnished with sautéed onions and wild mushrooms 40

Surf and Turf

8oz filet mignon with 6 oz lobster tail and a stuffed shrimp 50

Mediterranean Pork Chops

pork chop cut double tomahawk and cooked Mediterranean style 34

Steak Gorgonzola

Sliced Petite Fillet of Beef served with Gorgonzola Cheese, sun-dried tomatoes, spinach, balsamic reduction, over Fettuccine Alfredo 45

Chicken and Veal Entrees

Served with choice of cup of Chef's Daily Soup or Salad (Mediterranean, House or Caesar)

Chicken or Veal Parmigiana

*With choice of pasta
26 Chicken or 30 Veal*

Chicken or Veal Marsala

*Dipped in flour served with portobello mushrooms and sautéed in a marsala wine sauce served with choice of pasta or rice pilaf
29 Chicken or 33 Veal*

Chicken or Veal Broccoli Franchise

*Chicken or veal and broccoli dipped in flour and egg and sautéed in a lemon butter sauce served over rice pilaf or pasta
30 Chicken or 33 Veal*

Chicken or Veal Piccata

*Sautéed chicken or veal dipped in flour served with capers in a lemon butter sauce served over rice pilaf or pasta
30 Chicken or 33 Veal*

Chicken Cordon Bleu

Breaded chicken wrapped with prosciutto and swiss cheese sautéed in a cream sauce with portobello mushrooms served over choice of pasta or rice pilaf 39

Chicken Florentine

Chicken stuffed with spinach and feta cheese scampi style served with choice of pasta or rice pilaf 35

Entree Salads

Mediterranean Salad

*Mixed greens with feta cheese, olives, pepperchini, tomatoes and cucumbers 17
With Chicken 21
With Salmon or Swordfish 22
With Shrimp 23*

Caesar salad

*Romaine lettuce with croutons and Romano cheese 17
With Chicken 21*

Pasta Entrees

Served with choice of cup of Chef's Daily Soup or Salad (Mediterranean, House or Caesar)

Lasagna

Made fresh daily 21

Pasta Broccoli

Rigatoni and broccoli sautéed with extra virgin olive oil, garlic, basil and Romano cheese 22
Add Chicken 26

Pasta Primavera

Penne sautéed with fresh vegetables in a specially made pink sauce 23
Add Chicken 27

Tortellini

Bolognese with specially made pink meat sauce 23
With specially made Alfredo sauce 24

Spaghetti and Meatballs

Homemade meatball recipe with marinara sauce 21

Fettuccine Alfredo

With specially made creamy Alfredo sauce 24
Add Chicken 28 or Five Jumbo Shrimp 31

Penne Alla Vodka

With prosciutto in a specially made pink sauce 23
Add Chicken 27

Baked Ziti

Made with meat sauce 21

Penne Pesto - Mediterranean Style or Traditional

With sun-dried tomatoes in a specially made pesto sauce or traditional basil pesto 23
Add Chicken 27 or Five Jumbo Shrimp 30

Eggplant Parmigiana

Eggplant marinara topped with mozzarella cheese and served with choice of pasta 21

Rigatoni Carbonara - Mediterranean Style

Rigatoni with prosciutto, sun-dried tomatoes, Romano cheese and black pepper sautéed with basil and garlic 24

Penne Amatriciana

Penne with sautéed prosciutto, shallots, basil, marinara sauce and parmesan cheese 24

Fettuccine Cesare

Fettuccine in Alfredo sauce sautéed with tender asparagus tips, portobello mushrooms and peas 26

Penne Terra E Mare

Penne with sautéed clams, mussels, shrimp and scallops with portobello mushrooms and peas in marinara sauce 36

Ravioli

Cheese 19, Meat 22 or Mushroom Ravioli 22
choice of marinara, alfredo or specially made pink meat sauce

Linguini with Clam Sauce

Served with white or red clam sauce 24

Gluten-Free Pasta additional 3 and Plate Sharing available for 4

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.