

Fall Dinner Specials

Appetizers:

Clams Casino- with minced onions, garlic, red & green peppers, topped with breadcrumbs and bacon ... \$11.95

Fresh Mozzarella with roasted red peppers and sliced tomatoes... \$13.95

Roasted red pepper stuffed with fresh mozzarella, soppressata (Italian salami), and prosciutto, drizzled with balsamic reduction... \$12.95

Entrees:

*Entrees are served with a **house salad** (w/choice of dressing) & **fresh bread baked** on premises*

Chicken Murphy- with sautéed mushrooms, onions, potatoes, sweet sausage, and sweet *or* hot vinegar peppers...\$22.95

Rigatoni Gusto- sautéed broccoli rabe, sweet sausage, onions, roasted red pepper, sundried tomatoes and garlic in a brandy broth, served over Rigatoni...\$22.95

Stuffed Flounder- stuffed with crabmeat and shrimp, drizzled with white wine lemon sauce, served with roasted potatoes...\$25.95

Lobster Ravioli- lobster filled Ravioli topped with shrimp, wild mushrooms, diced tomatoes and vodka sauce...\$26.95

Fresh Pasta - with shrimp, little neck clams, cherry tomatoes in a white wine, lemon sauce...\$28.95

Smoked Gouda Ravioli- topped w/ a light brandy cream sauce, porcini mushrooms, fresh tomatoes, tarragon and sage...\$23.95

(the ravioli are filled w/smoked Gouda, peas, corn, onions, roasted peppers, Parmigiana cheese and garlic)

Lump Crab w/ little neck clams- succulent pieces of lump crabmeat, and little neck clams, served over Capellini (angel hair) with olive oil and garlic *or* Marinara...\$29.95

Pork Osso Buco- Cross-cut pork shank over risotto in a light red sauce \$29.95