

Date Night WEDNESDAY

DINNER FOR TWO: \$49.95

SELECT ONE APPETIZER TO SHARE, TWO ENTREES, AND ONE DESSERT TO SHARE

ADD A BOTTLE OF HOUSE WINE, *RED OR WHITE* \$15

Menu

APPETIZERS

SELECT ONE TO SHARE

CALAMARI

LIGHTLY FRIED TUBE AND TENTACLE CALAMARI TOSSED WITH BANANA PEPPERS, GARLIC BUTTER, LEMON AND PARSLEY. SERVED WITH MARINARA SAUCE

BEEF CARPACCIO

CAPERS, CHOPPED EGG, RED ONION, DIJON, PARMESAN TOASTETTES

LOBSTER ARANCINI

CRISPY FRIED RISOTTO BALLS, CREOLE LOBSTER SAUCE

GREEK CHICKEN SKEWERS

LEMON AND OREGANO MARINATED CHICKEN TENDERLOINS, TZATZIKI SAUCE

ENTREES

CHOOSE TWO

CRAB TORTELLONI

SPICY TOMATO VODKA CREMA, CREOLE SWEET PEPPER RAGOUT

LINGUINE WITH SHRIMP SCAMPI

GRAPE TOMATOES, PINOT GRIGIO, GARLIC, EXTRA VIRGIN OLIVE OIL, BUTTER, FRESH BASIL, ITALIAN PARSLEY

BROILED COD

WHITE WINE, HERBS, LEMON, PANKO BREAD CRUMBS, HOUSE SMASHED POTATOES, ITALIAN GREEN BEANS

CRISPY MEDITERRANEAN SALMON

OLIVE TAPENADE, BABY SPINACH, ARTICHOKE HEARTS, ROASTED RED PEPPER, OLIVES, PRESERVED LEMON-SCENTED BELUGA LENTILS

STEAK FRITES

10 OZ NY SIRLOIN, SKIN-ON IDAHO FRIES, HOUSE STEAK SAUCE

VEAL MARSALA

MUSHROOM SAUCE, HOUSE SMASHED POTATOES, ITALIAN GREEN BEANS

DESSERTS

SELECT ONE TO SHARE

CARROT CAKE

HOUSE MADE CHOCOLATE CHIP COOKIES

RASPBERRY CHEESECAKE

*MENU SUBJECT TO CHANGE. NO SUBSTITUTIONS.