



Dinner Specials

Specials Change Weekly



Starters

Mussels Amabiata

Mussels sauteed with Crumbled Sausage and Long Hots in our Spicy Tomato Sauce

\$12

Lamb & Polenta

Lollipop Lamb Chops (3) paired with Polenta and Roasted Red Peppers – Topped with Balsamic Glaze **\$15**

Entrees

All Entrees Include Either a Soup or Salad and Homemade Rolls

Crab Francese

Soft Shell Crabs dipped and fried in Egg Batter. Served over Capellini in a Lemon & White Wine Sauce **\$34**

Flounder Pizzaiola

Broiled Flounder topped with Capers and Olives in our Marinara Sauce. Served with Vegetable and Potato of the Day **\$23**

Gnocchi Fantasia

Chicken, Shrimp, and Spinach tossed with Gnocchi Pasta in our Vodka Sauce **\$28**

Meat Tortellini Fiorentino

Meat Tortellini tossed with Onions, Tomatoes, Spinach, and Mushrooms in a Light Red Sauce – topped with Mozzarella Cheese **\$20**

Risotto Porcini

Arborio Rice tossed with Porcini Mushrooms and simmered in our Brandy Cream Sauce **\$26**

Wine & Cocktail Specails

Fresh Homemeade Limoncello Sangria \$7

Sweet Monkey Colada

Cape May Distillery Strawberry Banana Rum & Pina Colada Mix \$7.50

Blueberry Mojito

Cape May Blueberry Rum, Mint, Lime, Splash Sierra Mist \$7

Banfi Chianti Classico \$8|29