



Dinner Specials

Starters

Cucumber and Tomato Salad

Sliced cucumbers with tomatoes, red onion, basil, and fresh mozzarella tossed in our red wine vinaigrette \$9

Asparagus and Prosciutto

Asparagus wrapped in prosciutto, grilled and topped with balsamic glaze \$13

Entrees

All Entrees Include Either a Soup or Salad and Homemade Rolls

Pork Paisano (Spicy)

Braised pork loin topped with tomatoes, mushrooms, and sliced cherry tomatoes in a spicy white sauce, served with vegetables and potatoes of the day

\$18

Chicken Toscana

Pan seared chicken breast topped with mushroom, sun-dried tomatoes, and provolone in a marsala wine sauce, served with rigatoni pasta \$22

Dover Sole

Dover Sole broiled and served with broccoli rabe and potatoes of the day \$23

Veal and Risotto Milanese

Arborio rice with veal, roasted red peppers, and scallions simmered in a saffron vegetable stock \$25

Shrimp Saltimbocca

Shrimp wrapped in prosciutto and sauteed in a sage and white wine sauce, served over spaghetti pasta \$26

Cocktails & Wines

Homemade Italian Sangria
(red) \$7

Homemade Limoncello
Sangria (white) \$7

Fazzolari House Wine
Red - Gaglioppo | White - Greco Bianco
\$7 Glass | \$25 Bottle

Frozen Sweet Monkey
Colada

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

Blueberry Mojito
Cape May Distillery Blueberry Rum,
Mint, Lime, & Splash of Sierra Mist
\$7