

EARLY BIRD SPECIALS

\$26.99 - 3 COURSE MEAL

WED/THURS 4:30-6:30PM

SUN 3:00-6:00PM

APPETIZER *(select one)*

CAESAR, GREEK, OR HOUSE SALAD
CUP OF HOMEMADE PASTA FAGIOLI
CHICKEN PARM EGGROLLS (2)
TOASTED JUMBO RAVIOLI (5)
ARANCINI (2)
MOZZARELLA FRITTI (3)
CRISPY BRUSSELS SPROUTS

MAIN ENTRÉE *(select one)*

BAKED SEAFOOD CASSEROLE
Shrimp, scallops, haddock, and lobster, topped with homemade crabmeat stuffing, served with potato and vegetable

MAMMA'S RUSTIC LASAGNA WITH CHICKEN PARM OR MEATBALLS
Layers of fresh pasta, bolognese sauce, parmigiano, ricotta, fresh mozzarella - baked al forno

DRUNKEN CHICKEN OR VEAL PARM
Vodka sauce with penne pasta, choice of chicken or veal parm

EGGPLANT PARM WITH FRESH PASTA
Marinara, mozzarella, oven baked with choice of penne or linguini

VEAL OR CHICKEN MARSALA
Served with mashed potato and vegetables

CHICKEN OR SHRIMP CACCIATORI
Peppers, onions, mushrooms, fresh basil, marinara with angel hair

CHICKEN OR SHRIMP WITH BROCCOLI & PENNE
Penne, garlic, butter, white wine romano cheese

CRAB CRUSTED COD
Pan seared, served with mashed potato and vegetables

LINGUINI WITH CLAM SAUCE
Little necks & fresh minced clams in our red or white clam sauce

SUNDAY RAGÚ GNOCCHI
Veal, pork, beef, and sausage sunday sauce tossed with gnocchi

TIPS AND TIPS
Sirloin steak & turkey tips with mashed potato and grilled vegetables

SEAFOOD FRA DIAVOLO
Mussels, clams, shrimp, spicy marinara and angel hair pasta

DESSERT *(select one)*

HOMEMADE CANNOLI
CHOCOLATE MOUSSE CAKE
DESSERT OF THE DAY
NEW YORK STYLE CHEESECAKE
CRÈME BRÛLÉE

NOTE: Please notify your server of any food allergies prior to ordering.