

PRIX FIXE MENU \$47

Served Sunday through Thursday Only

FIRST COURSE

Choice of One

SOUP OF THE DAY

FRIED CALAMARI +\$5

Served with spicy tomato sauce

TOMATO BRUSCHETTA

Toasted bread topped with diced tomatoes, mozzarella and basil

EGGPLANT ROLLATINI

Baked eggplant rolled with fresh ricotta cheese and spinach in light tomato sauce

AMICI SALAD

Organic mixed greens, pears and Gorgonzola cheese in Balsamic dressing

JUMBO CRABCAKE +\$7

Mixed herbs, roasted peppers, served with tartar sauce

ENTRÉES

Choice of One

CHICKEN PARMIGIANA

Freshly breaded chicken topped with marinara & mozzarella over a bed of linguine

LINGUINE CON VONGOLE

Little neck clams in a garlic white wine sauce OR fresh tomato sauce

SAN MARINO SALMON

Grilled Norwegian Salmon with a lemon dill sauce

BABY RACK OF LAMB +\$15

In port wine balsamic and fresh thyme reduction sauce

VEAL LIMONE

Sauteed veal medallions with capers in a white wine lemon sauce

FILET MIGNON +\$17

8 OZ. Tenderloin in a black truffle red wine reduction with side of spinach and potatoes

DESSERTS

Choice of One

Choice from Dessert Tray

**3 PRIVATE DINING ROOMS AVAILABLE FOR SPECIAL EVENTS
ASK YOUR SERVER FOR DETAILS**

**NO SUBSTITUTIONS • DOES NOT APPLY TO PARTIES OVER 6 PEOPLE
GIFT CERTIFICATES AVAILABLE**

20% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE

\$30 MINIMUM ON ALL CREDIT CARD CHARGES • MAXIMUM 2 CREDIT CARDS PER TABLE
Consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase your risk for food borne illness.
GLUTEN FREE & VEGETARIAN OPTIONS AVAILABLE UPON REQUEST