#### **Featured Appetizer**

#### Risotto Di Giorno

Char broiled chicken sautéed in creamy Arborio rice with grape tomatoes, sliced garlic and fresh basil, finished with fresh mozzarella cheese and butter.

15

#### Featured Lunch Entrée

### **Veal Francese**

Egg dipped veal medallion sautéed in white wine, finished with lemon-butter, served over goat cheese spinach.

15

## Lunch Specials \$6.75

### Chicken Verdi

Sliced grilled chicken sautéed with garlic and green beans in our creamy Alfredo sauce, tossed with parmesan cheese and spaghetti pasta, garnished with fried onions.

### **Shrimp Casino**

Baby shrimp sautéed with onion, bell peppers and bacon in white wine, finished with lemon-butter, served over ricotta cheese stuffed pasta shells.

## **Beet Salad**

Roasted beets over mesclun mix with roasted onions, candied walnuts and honey infused chive goat cheese, served with a side of Cabernet vinaigrette.

#### Harvest Chicken Salad Sandwich

Shredded chicken tossed with dried cranberries, golden raisins, red onions and mayonnaise on a toasted kaiser roll with mesclun greens, served with house fries.

#### **Scallops Capriate**

Sweet bay scallops sautéed with zucchini, squash, roasted red peppers and mushrooms in white wine, finished with lemon butter sauce, tossed with angel hair pasta.

### **Featured Dessert**

# **Bread Pudding**

Fresh baked bread pudding laced with cinnamon, nutmeg and rum soaked raisins, served warm with bourbon cream sauce.

6

Add a side salad 2.00
Add a Caesar salad 2.50
Modifications are subject to an up charge.
Lunch specials are served Monday - Friday 11:00 - 3:00