Lunch Specials Friday, March 13, 2020

**Appetizers**
Garlic bread 6.95, Zucchini Fritters 9.95, Baked Stuffed Mushrooms 11.95, Fried Calamari 13.95, Steamed Manila Clams 13.95, PEI Mussels Gorgonzola cream sauce 13.95, Angus Beef Bites 13.95, Risotto Balls (Arancini) 9.95

**Soup**
Lentil with Smoked Pork 5.50

**Salad**
Mediterranean Farro Salad with Grilled Shrimp
Farro (Ancient grain), roasted chick-peas, cucumber, fresh tomatoes, olives, romaine, Feta cheese, Lemon Tahini vinaigrette 16.95

**Panino**
Chicken and Eggplant Panino
Focaccia with grilled chicken, eggplant Mozzarella, tomato and Pesto mayonnaise; choice of soup, salad, fries or sweet potato fries 14.95

**Entrees**
Seafood Cannelloni
Fresh pasta tubes stuffed with chopped Bay scallops, shrimp, tilapia, salmon and a blend of 3 cheeses, lemon champagne cream sauce 19.95

Wild US Monkfish Piccata
Pan seared filet, lemon white wine sauce with capers and shallots, Risotto and sautéed spinach 20.95

Butternut Squash Ravioli
Brown butter sauce, sage, walnuts and shaved Parmesan 17.95

Pollo al Vino Bianco
Sauteed chicken breast, white wine sauce, fresh tomatoes, zucchini Over penne 18.95

**Wine Specials**
Settesoli Pinot Grigio, Sicily Italy 2018, gl 10, bot 30
Il Poggione Rosso (Sangiovese, Cabernet and Merlot), Sicily Italy 2018, gl 10, bot 30
House Montepulciano, Merlot or Pinot Grigio: half liter carafe 12 or liter carafe 24