



## DINNER

Service begins at 4:30 pm

### Entrees

All Dinners served with potato and vegetable of the day

#### CHICKEN PICCATA

Chicken breast with fresh lemon juice,  
butter and capers 18.95

#### CHICKEN SALTIMBOCCA

Sautéed chicken breast topped with prosciutto  
and mozzarella cheese with sautéed mushrooms  
in a sage Marsala sauce 19.95

#### CHICKEN MARSALA

Sautéed chicken breast with mushrooms  
in a sage Marsala sauce 18.95

#### CHICKEN FRANCAISE

Sautéed chicken breast in light egg batter  
with a white wine lemon sauce 18.95

#### RISOTTO AL POLLO

Creamy risotto with grilled chicken,  
spinach and mushrooms 18.95

#### GRILLED SIRLOIN ALLA MAMMA\*

Grilled Angus NY Sirloin served with sautéed mushrooms, and  
banana peppers in a garlic wine sauce 24.95

#### HERB CRUSTED BAKED COD

Baked cod with herb-seasoned bread crumbs  
topped with lemon white wine sauce 17.95

#### VEAL MARSALA

Sautéed medallions of veal with mushrooms  
in a sage Marsala sauce 21.95

#### FISH 'N CHIPS

Seasoned beer-battered cod, served with  
French fries and cole slaw 14.95

#### BAKED CAJUN COD

Spicy bread crumb, mango salsa 18.95

### Pasta

#### CHICKEN PARMESAN

Breaded chicken cutlet baked with cheese and marinara  
served with penne pasta 17.95

#### VEAL PARMESAN

Breaded veal topped with mozzarella cheese in a  
basil marinara served with penne pasta 21.95

#### SHRIMP FRA DIAVOLO

Sautéed shrimp in our own spicy marinara sauce  
served over linguini 20.95

#### PENNE ALLA VODKA

Penne served in a vodka pink sauce 14.95  
with Grilled Chicken 4.00 with Shrimp 5.00

#### FETTUCCINI ALFREDO

Sautéed portabella mushrooms served over  
fettuccini alfredo parmesan cream sauce 15.95  
with Grilled Chicken 4.00 with Shrimp 5.00

#### PENNE WITH MEATBALLS

Homemade meatballs served over penne pasta  
in marinara sauce 16.95

#### MUSSELS LINGUINE

White wine marinara over Linguine 17.95

#### BAKED MAC & CHEESE

Three cheese blend and crumbs 18.95  
with Grilled Buffalo Chicken 4.00 with Shrimp 5.00  
with Lobster 8.00

### HOMEMADE DESSERTS

Ask your server about our daily variety  
of delicious desserts

\*Consumption of raw or under-cooked foods of animal origin will increase your risk of food borne illness.  
Consumers who are vulnerable to food borne illness should only eat food from animals thoroughly cooked.  
It is the consumer's responsibility to notify staff of any food allergies prior to ordering.