**Specials of the Week (7/1/2023)**

**Soup: Cream of Mushroom** *$10*

**Appetizers:**

Baked stuffed artichoke garlic and olive oil $16

Grilled seafood trio with octopus, shrimp and calamari over spinach in a scampi sauce $32

Imported mozzarella bufala over grilled vegetables topped with a balsamic glaze $18

Baby spinach, red onions, tomatoes and grilled octopus with a citrus vinaigrette dressing $21

**Entrees:**

Fresh Fusilli Calabrese sautéed with a lamb ossobuco ragu and truffle oil and topped with shaved parmesan cheese $38

Homemade Lobster ravioli sautéed with shrimp, spinach and cherry tomatoes in a lobster sauce $38

Swordfish Marechiare with clams and mussels in a tomato white wine sauce $42

Veal chop any style $45

Veal Ossobuco over mushroom risotto $45

Grilled baby lamb chops topped with a peppercorn sauce served with mash potatoes and Sautéed broccoli rabe $42

Chicken Campagnola sautéed with sirloin steak, mushrooms, peppers, hot Italian sausage and roasted potatoes in a brown gravy sauce $40