

March Chef Selection

Featured Appetizer

- Shrimp Romana*** - Jumbo shrimp sautéed with butter and garlic 12.5
de-glazed with Sambuca Romana and finished with a splash of crème.
- French Onion*** - Our own beef stock & onions baked with Provolone, 8
Romano & Mozzarella cheese. Crock with entrée \$5

Entrées

- Chicken Cordon Bleu*** - Chicken breast stuffed with ham & provolone 24
coated with panko breadcrumbs drizzled with a mushroom Madeira wine
crème sauce served with mashed potato & sauté vegetables.
- Spinach Manicotti*** - Two premise made spinach infused crepes filled 18.5
with a three cheese blend of ricotta, mozzarella & Romano, fresh spinach
& herbs topped with a blush sauce.
- Salmon with Dill butter*** - Grilled Faroe Island Salmon finished with a 24
lemon dill herb butter served over wilted spinach and roasted red potato.
- Veal Florentina*** - Veal Scaloppini topped with fresh spinach, tomato & 26
mozzarella in a white wine lemon garlic cream sauce served with fresh
pasta or red roasted potato & vegetable medley.

Featured Cocktail

- Velvet Espresso Martini*** - Espresso Martini featuring DiSaronna 12.5
Velvet Cream Liqueur, Absolut Vanilla Vodka, Kahlua & Espresso shot.

Pizza Special

- Pizzetta di Palermo*** - Personal pizza Margherita style with crispy 12.5
capers and shallots, roasted red pepper, finished with fresh mozzarella,
basil & EVOO.

Every Tuesday 1/2 off bottled wine.

Sam and Clams Every Wednesday after 5 PM.

Thursday 1/2 off Wings & Yuengling Draft.