

## **Four Course Menu 29.95**

**All meals include bread & dipping oil**

*Choice of House Salad or Cup of Soup*

### **Appetizer**

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**Mussel** - red or white sauce

**Clams Casino** - four Maplewood style casinos

**Broccoli Rabe & Cannellini Beans**- sauteed with fresh garlic & red bell pepper

**Stuffed Mushrooms** - sausage, Romano Cheese topped with w/cheddar cheese sauce

**Margherita Flat Bread** - basil, garlic, tomato, fresh Mozzarella cheese, balsamic glaze

### **Entrée**

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#### **Grilled Chicken & Peas alla Vodka Tortellini**

*Grilled Chicken strips and peas simmered in a vodka sauce served of over cheese tortellini pasta finished with grated Romano cheese.*

#### **Spicy Shrimp & Pasta**

*Four tails on Jumbo shrimp sautéed in olive oil and fresh garlic then simmered in beer and white wine and seasoned with old bay, fresh parsley, red pepper seed, and finished with grape tomatoes. Served with imported linguini pasta.*

#### **Rigatoni Bolognese**

*Italian sausage and ground beef sautéed simmered in tomato sauce and finished with a little white wine and cream served over Rigatoni pasta topped with fresh Ricotta cheese.*

#### **Filet of Sirloin**

*Six-ounce sirloin cut topped with mushroom Marsala wine sauce. Served on bed of bacon Cheddar-mash potatoes.*

#### **Veal & Broccoli Alfredo**

*Breaded griddle fried veal cutlet topped with steamed broccoli florets and Alfredo sauce. Served with a side of Rigatoni pasta topped with Alfredo sauce.*

#### **Chicken Sausage Fra Diablo Pasta**

*Sautéed chicken strips and sweet fennel sausage simmered in a spicy tomato sauce seasoned with oregano, red pepper seed, and basil. Served with imported linguini pasta.*

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### **Dessert**

Rice Pudding – Homemade Canoli - Homemade Biscotti - Ice Cream  
(Vanilla, Chocolate, or Butter Pecan)

Available anytime Wednesday, Thursday and Friday

Sundays from 1 to 4:00

Price does not include tips or tax

\*No Substitutions\*