

## **Chef's Special**

February 1st, 2019

Soup of the day: **Chicken Vegetable \$4.95**

### **Appetizers**

**Stuffed Artichoke: \$9.95**

**Fried Combo:** Fried ravioli and mozzarella carozza served with a side of tomato sauce \$8.95

**Escarole Campagnola:** Sauteed escarole, cannellini beans, sliced hot sausage, and sliced hot cherry peppers in a garlic and oil sauce **\$10.95**

**Mango Salad:** Mixed field greens topped with blackened shrimp, sliced mango, beets, sun dried tomatoes, grilled asparagus, honey walnuts, and goat cheese tossed with honey raspberry vinaigrette dressing **\$15.95**

**Spinach Salad:** Baby spinach topped with grilled chicken, shrimp, roasted red peppers, zucchini, marinated artichoke hearts, fresh mozzarella, and sliced avocado tossed with roasted red pepper garlic dressing **\$15.95**

### **Entrees**

**Chicken Madeira:** Sauteed chicken breast topped with sliced tomatoes, asparagus, prosciutto, and melted mozzarella served with a shiitake mushroom madeira demi glaze sauce and a potato croquette on the side **\$23.95**

**Pork Chop Pizzaioli:** Two sauteed 7 oz pork chops with sweet bell peppers, onions, sliced sweet italian sausage, and mushrooms in a garlic white wine plum tomato sauce with a potato croquette on the side **\$24.95**

**Pasta Rosita:** Sauteed sliced grilled chicken, hot sliced italian sausage, eggplant, zucchini, cannellini beans, and baby spinach topped with melted mozzarella in a garlic white wine light plum tomato sauce over fusilli **\$22.95**

**Vitello and Shrimp Maria:** Egg Battered veal scallopini and shrimp served with roasted red peppers, capers, artichoke hearts, and baby spinach in a garlic white wine lemon butter sauce over angel hair **\$24.95**

**Zuppa Di Pesce:** Sauteed half lobster tail, shrimp, scallops, little neck clams, and filet of red snapper in a garlic white wine plum tomato sauce over fusilli **\$27.95**

**Combo Baressi:** Sauteed soft shell crab cakes with shrimp, scallions, roasted red peppers, baby arugula, and shiitake mushrooms topped lightly with oreganata bread crumbs in a garlic and oil sauce over angel hair **\$25.95**

**Pesce Oreganata:** Sauteed half lobster tail, shrimp, scallops, and diced tomatoes topped with oreganata bread crumbs in a garlic white wine lemon butter sauce over angel hair **\$26.95**

**Ravioli Marino:** Homemade lobster ravioli served with sauteed shrimp, grape tomatoes, shiitake mushrooms, and asparagus in a lobster bisque cream sauce **\$24.95**

**\*Working Dog Winery wine is now available. Please ask your server**