

SEAFOOD NIGHT MENU

\$25 THURSDAY

ALL ENTREES ARE SERVED WITH OUR HOMEMADE BREADSTICKS, CHOICE OF SOUP OR SALAD, CHOICE OF PASTA, COFFEE & CHOICE OF DESSERT: CANNOLI, CHEESECAKE OR ZEPPOLE.

LINGUINE SHRIMP AND BROCCOLI

SHRIMP AND BROCCOLI SAUTÉED IN GARLIC AND OIL, SERVED OVER LINGUINI

SHRIMP PARMIGIANA

FRIED SHRIMP WITH TOMATO SAUCE AND MELTED MOZZARELLA

SHRIMP SCAMPI *

PAN SEARED SHRIMP IN GARLIC BUTTER AND WHITE WINE NOT WITH PASTA *

SHRIMP FRANCAISE

LIGHTLY EGG BATTERED SHRIMP SAUTÉED IN A LEMON, BUTTER AND WHITE WINE SAUCE

SEAFOOD FRI DIAVLO

SHRIMP, CLAMS, MUSSELS AND CALAMARI IN A SPICY PLUM TOMATO SAUCE

SALMON PICATTA

GRILLED SALMON IN A LEMON, BUTTER, AND WHITE WINE SAUCE SERVED WITH CAPERS AND ARTICHOKE

GRILLED SALMON *

GRILLED SALMON SERVED OVER A BED OF SAUTÉED VEGETABLES

LOBSTER RAVIOLI

SERVED IN A CREAMY ALFREDO SAUCE WITH DICED TOMATOES AND FRESH BASIL

STUFFED SHRIMP *

JUMBO SHRIMP WITH CRABMEAT STUFFING WITH A LEMON BUTTER WHITE WINE SAUCE SERVED OVER SAUTÉED SPINACH, NOT WITH PASTA *

ZUPPA DI PESCE

SCALLOPS, SHRIMP, CLAMS, AND GRAPE TOMATOES IN A GARLIC WHITE WINE SAUCE

SOLE OREGANATA

FRESH SOLE TOPPED WITH ITALIAN SEASONED BREAD-CRUMBS BROILED IN A WHITE WINE GARLIC SAUCE

WINE & DINE
MON THRU THUR
ONLY \$25

CHOOSE ANY
BOTTLE OF WINE



• **ADDITIONAL \$8
CHARGE FOR
PLATE SHARING**

** Not to be combined
with any other offer.*

** Parties of 8 or more are
subject to an 20% gratuity.*