



Special Summer Menu

Now Through June 30, 2018

Limited Time Only

benefiting



\$35 PER PERSON

DINNER MENU

First Course

Choice Of

ASPARAGUS SPECIALI

Fresh asparagus lightly breaded and pan-fried, topped with jumbo lump crabmeat and lemon butter sauce

ITALIAN WEDGE SALAD

With tomatoes, Pancetta and a creamy Roquefort dressing

NITA'S CHOPPED SALAD

Romaine lettuce, spinach, sliced pepperoncini peppers, Kalmata olives, tomatoes, and crumbled feta cheese in a vinaigrette dressing

Second Course

Choice Of

ATLANTIC SALMON

Topped with Sauce of the Day and Served with Vegetable

MIXED GRILLED PLATTER

Lamb Chop and Piatto Chicken topped with Goat Cheese, Sundried Tomatoes, Basil, and a Lemon Butter Sauce, Served with Sautéed Green Beans

CHICKEN MILANESE

Chicken Breast Lightly Breaded and topped with a Capers Lemon Butter Sauce, served with Penne Pomodoro

PAPPARDELLA ALLA VODKA

Pasta with a light Goat Cheese and Tomato Cream Vodka Sauce, with Sun-dried Tomatoes, Scallions, Sautéed Mushrooms, and Italian Sausage

Third Course

Choice Of

DOUBLE LAYER CHOCOLATE MOUSSE CAKE

CANNOLIS

SPUMONI

Served with Homemade Biscotti



JUNE 7-30, 2018
