



3 Course Specials

Three course meals \$ 30

Entrees include your choice of toasted ravioli, stuff mushrooms, small Porta or Caesar salad and dessert.

Shrimp and Scallop Scampi– Shrimp and scallops served over a bed of fettuccine, topped with a white wine-clam sauce, four Italian cheeses and bread crumbs. Oven baked

Bistecca Milano –Slices of tenderloin, portabella mushrooms, gorgonzola cheese sauce and four Italian cheeses, served over a bed of penne.

Lobster Ravioli - Noodle puffs stuffed with lobster, ricotta and parmesan cheeses. Topped with your choice of tomato-vodka or white wine-clam sauce.

Steak and Portabella Mushroom Marsala* - Slices of tenderloin and portabella mushrooms tossed in a creamy sauce of garlic, onions and marsala wine. Oven Baked

Grilled Vegetable Ravioli – Noodle puffs stuffed with portabella mushrooms, red peppers, asparagus carrots and ricotta cheese, topped with choice of tomato or creamy pesto Alfredo sauce.

Desserts

Chocolate Swirl Cheesecake– New York style cheese cake swirled with rich chocolate

White Chocolate Raspberry Cheesecake– A smooth white chocolate cheesecake swirled with fresh raspberry.