

PASTA NIGHT

AND 1/2 PRICE BOTTLES OF WINE!

TUESDAY, OCTOBER 9TH, 2018

3 Course
Menu
for \$21.95

1ST COURSE

HOMEMADE SOUP -OR- SALAD

Pumpkin Crab Bisque or Caesar Salad

2ND COURSE—CHOICE OF ONE PASTA DISH

PAN SEARED SHRIMP

Simmered in a vodka cream sauce with spring peas & cheese tortellini's

BAKED 3 CHEESE LOBSTER MAC & CHEESE

Penne pasta, lobster sauce, 3 cheese and Maine lobster chunks

CLAMS LINGUINI

Jersey middle neck clams, white wine, garlic pecorino Romano

PAN SEARED DAY BOAT SCALLOPS

Basil pesto lobster cream sauce and gemelli pasta

CHICKEN ALFREDO

Fresh fettuccini, spinach, and fresh tomatoes

VEAL BOLOGNESE

Peperie pasta, pecorino Romano, and garlic bread

3RD COURSE

CHEF'S HOMEMADE DESSERT

Double Chocolate Cake

*add garlic bread for \$1.95

*Gluten free pasta available



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