

PASTA NIGHT

AND 1/2 PRICE BOTTLES OF WINE!

TUESDAY, JANUARY 8TH, 2018

1ST COURSE

HOMEMADE SOUP -OR- SALAD

Cream of Crab or Caesar Salad

2ND COURSE—CHOICE OF ONE PASTA DISH

PAN SEARED SHRIMP TORTELLINI

Simmered in a vodka cream sauce with spring peas, crispy pancetta and cheese tortellini's

BAKED 3 CHEESE LOBSTER MAC & CHEESE

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

PAN SEARED DAY BOAT SCALLOPS

With sundried tomatoes, pesto, and cellantani pasta

CREAM CHEESE CARBONARA

Papparedelle pasta, sweat peas, and shrimp

RED CLAM PASTA

With pipette pasta, spinach, sunburst cherry tomatoes, and shrimp

CREAMY ITALIAN SAUSAGE

With penne pasta, spinach, and onions

VEAL BOLOGNESE

Rigatoni pasta, pecorino romano, and garlic bread

*add garlic bread for \$1.95

*Gluten free pasta available

3RD COURSE

CHEF'S HOMEMADE DESSERT

Key Lime Pie

3 Course
Menu
for \$21.95

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