

PASTA NIGHT

AND 1/2 PRICE BOTTLES OF WINE!

TUESDAY, MAY 14TH, 2019

3 Course
Menu
for \$21.95

1ST COURSE

HOMEMADE SOUP -OR- SALAD

New England Clam Chowder or Caesar Salad

2ND COURSE—CHOICE OF ONE PASTA DISH

BAKED 3 CHEESE LOBSTER MAC & CHEESE

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

ROASTED VEGETABLE PASTA

Plum tomato sauce, broccoli, asparagus, red onion, carrots and pipette

MUSHROOM BASIL PESTO

Day boat scallops and ditalini pasta

PARMESAN CHICKEN ALFREDO

Spinach and linguine

FRUTTI DI MARE

Garlic wine sauce, shrimp, scallops, calamari, clams, stewed tomatoes and pipette pasta

SPICY CREAMY TOMATO ARRIBIATA

Jumbo gulf shrimp & gemelli pasta

PAN SEARED SHRIMP PENNE

Homemade marinara sauce, sautéed mushrooms and pecorino romano

* Gluten free pasta available upon request

* Garlic Bread available for \$1.95

3RD COURSE

CHEF'S HOMEMADE DESSERT

Brownie and Candy Bar Bites

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