

Cape May Restaurant week
Three course meal \$22.10

Appetizers

Brutus Salad

Chef's Soup

Eggplant Parmigiana

Entrée

Shrimp Scampi

Large shrimp sautéed in fresh garlic, olive oil and butter with artichoke, Italian herbs, and white wine and Romano cheese. Served over linguine.

Petite Filet

A 6-ounce filet mignon grilled and served with potatoes and vegetables.

Chicken Parmigiana

6-ounce chicken breast prepared the classic way, served with spaghetti.

Desserts

Cannoli

Tartufo

Chocolate Cake

(Beverage, tax and gratuities are not included.)