

Cape May Restaurant week
Three course meal \$36.10

Appetizers

Seasonal Salad
Clams Casino
Eggplant Parmigiana

Entrée

Mediterranean Shrimp

Pan Sautéed shrimp on a bed of fresh spinach topped with plum tomatoes and a light coating of mozzarella cheese and oreganata. Served over penne rigate with butter, loccatelli Romano and black pepper.

Chicken Portofino

A chicken breast stuffed with our sausage and mozzarella cheese, baked with white wine and tomato sauce, topped with pepper and onions. Served over spaghetti.

Veal Piccata

Pan sautéed breaded veal with butter, white wine and fresh lemon juice. Served with spaghetti.

Desserts

Cannoli
Tartufo
Chocolate Cake

(Beverage, tax and gratuities are not included.)