DAILY SPECIALS

(includes Soup or Salad)

MONDAY (2 for \$20 Pasta)

Chicken Joseph

\$15

Sauteed chicken with a wild mushroom mix in a creamy lemon white wine sauce with dried Michigan cherries served over angel hair pasta

TUESDAY (1/2 Off Bottles of Wine)

Penne Paradiso

\$16

Sauteed chicken and shrimp with spinach and sun-dried tomatoes in a sherry cream sauce over penne pasta

WEDNESDAY (Family Feast Special - \$32)

Chicken Melanzane

\$15

Sauteed chicken breast topped with sliced breaded eggplant and provolone. Served with amoigue white wine sauce over angel hair pasta

THURSDAY (\$3 Draft Special)

Veal Cutlet Siciliano

\$17

Fresh sliced veal with Italian breadcrumbs over garlic oil angel hair pasta topped with amoigue sauce

FRIDAY

8oz. Filet

MP

Chargilled and served with chef's seasonal presentation

SATURDAY

Veal Florence

\$18

Sauteed veal with spinach, mushrooms, and whole peeled tomatoes in a savory wine sauce over fettuccine pasta. Topped with melted mozzarella

SUNDAY

Chicken Saltimbocca

\$15

Sauteed chicken with sliced prosciutto, spinach and sage topped with Beecher's Flagship gruyere™

DESSERTS

CANNOLI (limited availability)	
Bommarito Bakery's [™] homemade specialty - with custard filling, dipped in chopped nuts, topped with powdered sugar	\$4
TIRAMISU Vanilla custard with mascarpone, espresso, and frangelico whipped cream	\$6
KEY LIME PIE (limited availability) Chef's Specialty - graham cracker crust, key lime custard topped with whipped cream	\$6
À LA MODE Vanilla bean ice cream	\$2
CHOCOLATE BAR CAFÉ TM Handmade cakes and more Ask your server for details	\$5
CHOCOLATE CREAM PIE Chocolate pudding topped with whipped cream	\$4
BANANA CREAM PIE Banana pudding with fresh sliced bananas topped with whipped cream	\$4

