

CHEF PAUL'S SPECIALS

LUNCH PRICES ENDS 3:00 PM



APPETIZERS

STUFFED MUSHROOMS

Silver dollar mushroom stuffed with crab meat in a sambuca cream sauce with diced roasted peppers. 20

ANTIPASTO FREDO

An assortment of grilled zucchini, asparagus, roasted peppers, prosciutto di parma, fresh tomatoes, fresh mozzarella in a pesto sauce, drizzled with olive oil 22

MAIN COURSE

RISOTTO ALLO ZAFFERANO

Clams, mussels, shrimps, and stuffed calamari with crab meat in a lemon saffron sauce with fresh tomatoes tossed with arborio rice. L 24 - D37

CHICKEN TRI COLORE

Sauteed chicken breast with cherry tomatoes, shitaki mushrooms, italian herbs and grilled zucchini in a garlic white wine sauce over capellini pasta L20- D28

CANELLONI DI MARE

Home made pasta rolled with lobster meat, scallops, crab meat, baby shrimp and diced celery with creamy mushrooms sauce served with broccoli and potatoes & drizzled with balsamic glaze L22 _ D34

VITELLO GRECO

Veal scallopini sauteed with garlic white wine sauce topped with prosciutto grilled eggplant and mozzarella cheese served with spinach. L22 - D34

POLLO ALLA CARLUCCIS

Grilled chicken breast with mushrooms in a brandy cream topped with prosciutto and mozzarella cheese over fettuccine Pasta L 20- D-28

MANGIARE BENE SENTIRSI BENE 😊

9th