

## *Traditions...*

### Orecchiette Tuskan

Sweet and Hot Sausage, Broccoli, and Grilled Chicken tossed with Orecchiette and a light Romano Cream Sauce. 13.95

### Aged Black Angus N.Y. Strip

12 ounce Aged Black Angus with a Wild Mushroom Demi Glace.  
or Blue Cheese Encrusted Steak with House Onion Rings. 17.95

### Chicken Parmigiana

Lightly Breaded Chicken with our House Marinara and Mozzarella Cheese served over a bed of linguine 12.95

### Shrimp Scampi

Fresh shrimp with garlic, extra virgin olive oil, chopped plum tomatoes, and fresh basil served over a bed of linguine. 14.95

### Chicken Marsala

Pan Seared Chicken served with our house made Marsala Sauce with roasted herb potatoes and vegetable medley. 13.95

### Shrimp Fra Diavolo

Spaghetti tossed with Tiger Prawns and a Spicy Tomato Sauce 14.95

### Chicken Piccata

Artichokes, tomatoes, capers, olives, wine, and lemon. 13.95

### Beer Battered Fish and Chips

served with homemade tartar sauce and coleslaw. 11.95

### Linguine Oleo

Linguine tossed with Olive Oil, Garlic, Fresh herbs, and a Pecorino Romano 9.95

### Fettuccine Fungi

Fettuccine with a wild mushroom cream sauce. 11.95

*Thoroughly cooking meat, poultry, seafood, shellfish, or eggs reduces the risk of food borne illness.*