

TODAY'S SPECIALS

APPETIZER

SEA SCALLOP & SHRIMP PUFF PASTRY \$18.95

Sautéed sea scallops & shrimp in a cream sauce, crispy puff pastry

TUNA TARTARE \$17.95

Fresh yellow fin tuna roughly chopped, seasoned with a Lemon-ginger dressing and served over fresh avocado

MAIN COURSE

VEAL MARSALA \$28.95

Sautéed veal scaloppini and portobello mushrooms in a Marsala sauce, served with homemade spinach gnocchi in a tomato sauce.

FRESH SNAPPER FILET \$34.95

Pan fried snapper filet, lemon capers sauce served with Fresh Sautéed vegetables and sweet mashed potatoes.

ASPARAGUS AND SHRIMP RISOTTO \$28.95

Topped with sautéed jumbo shrimps and finished with thinly shaved black truffle.

LAMB SHANK AND POLENTA \$27.95

Slowly braised lamb shank in a red wine gravy, creamy polenta

LOBSTER RAVIOLI \$26.95

Homemade lobster ravioli in a pink marinara sauce.

DESSERT

CARAMELIZED CREPE FILLED WITH DULCE DE LECHE, VANILLA ICE CREAM \$9.95