

## APPETIZERS

<b>Italian Meatballs</b> Marinara sauce - mozzarella cheese	\$8.95	<b>Shrimp Cocktail</b> Jumbo shrimp with cocktail sauce	\$9.95
<b>Stuffed Mushroom Caps</b> Crab meat - cream sauce	\$9.95	<b>Sausage &amp; Cheese Toasted Ravioli</b> Served with marinara sauce	\$8.95
<b>Pan Sauteed Crab Cakes</b> Bistro Sauce - bell pepper - onion	\$9.95	<b>Bruschetta Classico</b> Pesto - roasted peppers - mozzarella - balsamic glaze	\$9.95
<b>Encrusted Sashimi Yellow Fin Tuna</b>		<b>\$11.95</b>	
Wasabi sauce - soy aki glaze			

## SOUPS

<b>"Swiss Onion Soup au Gratin"</b>	\$4.95	<b>Soup of the Day</b>	\$4.95
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## SALADS

<b>Caesar</b> \$8.95 (small with dinner \$4.95) Hearts of Romaine - croutons - anchovies - creamy Caesar dressing - parmesan cheese	<b>Maitre D'</b> \$8.95 (small with dinner \$4.95) Mixed greens - prosciutto - roasted red peppers - artichoke hearts - red onion - parmesan cheese - kalamata olives - garlic - vinegar & oil
<b>Compantino</b> \$8.95 (small with dinner \$5.95) Tomatoes - bell peppers - onion - Blue cheese crumble - anchovies - Italian dressing	<b>Blue Cheese Wedge</b> \$7.95 Blue cheese dressing - tomato - bacon - scallions

## SPECIALS (not valid with any other discounts)

### – TUESDAY –

**Pasta Trio \$15.95 per person**  
4 Toasted Ravioli - House Salad - Choice of any Pasta Entree

### – WEDNESDAY –

**Wine Down Wednesday - \$10 Off any bottle of wine in the Great Bottles section of our wine list**  
**Shared Bruschetta Classico - 2 House Salads - 2 Entrees (except lobster) -**  
**2 Glasses of House Wine - Shared Dessert - \$45 per couple**

### – THURSDAY –

**Tour of Italy \$15.95 per person**  
4 Toasted Ravioli - House Salad -  
Chicken Spidini - Veal Marsala - Spaghetti with marinara sauce

## PASTA (1/2 orders \$12.95)

<b>Penne Batali</b> \$16.95 Olive oil - chicken - tomatoes - garlic - baby spinach - pepper - fresh basil	<b>Fettuccine Mediterranean</b> \$17.95 Shrimp - kalamata olives - tomatoes - capers - garlic - butter - white wine
<b>Rigatoni con Broccoli</b> \$16.95 Cream - mushrooms - broccoli - cheese (Add chicken \$3.00)	<b>Seafood Fettuccine Alfredo</b> \$17.95 Cream sauce - bay scallops - shrimp
<b>Penne Prima Vera</b> \$16.95 Vegetables - fresh herbs - olive oil	<b>Spaghetti with meat balls</b> \$16.95 Marinara sauce

ABOVE SERVED WITH SOUP OF THE DAY OR HOUSE SALAD (Blue Cheese Dressing or Crumbles \$1.00 extra)

## POULTRY

### Chicken Romano \$17.95

Bread crumbs - prosciutto - provolone - scallions - mushrooms - marsala wine - on penne

### Chicken Parmesan \$15.95

Bread crumbs - marinara sauce - provolone cheese - served on spaghetti

### Chicken Scallopini \$16.95

Scallions - mushrooms - tomatoes - bell peppers - provolone cheese - marsala wine - with pasta

### Chicken Spidini \$17.95

Bread crumbs - mozzarella cheese - white wine - lemon butter - garlic - on fettuccine

### Chicken Sofia \$17.95

Tomatoes - shrimp - brandied cream sauce - artichoke hearts - on sauteed spinach with pasta

### Chicken Tuscany \$16.95

Floured - pan sauteed - roasted peppers - capers mushrooms - provolone - lemon butter - Kalamata olives - with pasta

ABOVE DINNERS SERVED WITH SOUP OF THE DAY OR HOUSE SALAD (Blue Cheese Dressing or Crumbles \$1.00 extra)

## STEAKS

### Peppersteak ala Michael's \$29.95

Sirloin steak - bell peppers - onions - mushrooms - Marsala wine - marinara

### Steak Romano \$29.95

Filet - prosciutto - provolone - seasoned bread crumbs scallions - marsala wine - mushrooms

### Filet Mignon \$27.95

Assorted Vegetables

### 16 oz. Sirloin Strip \$29.95

### 8 oz. Sirloin Strip \$19.95

Assorted Vegetables

### Scorpion Filet \$29.95

Crabmeat - garlic cream sauce - shrimp on sauteed spinach

### OUR TRADEMARK (Served Friday & Saturday only)

Roast Prime Rib of Beef

Regular Cut \$29.95

Extra Cut \$34.95

Au Jus and Horseradish Sauce

Let us know if you would like your prime rib grilled

ABOVE DINNERS SERVED WITH SOUP OF THE DAY OR HOUSE SALAD (Blue Cheese Dressing or Crumbles \$1.00 extra) AND POTATO, PASTA OR VEGETABLE

## SEAFOOD

### Salmon Victoria \$19.95

Artichoke hearts - shrimp - cream sauce - Hollandaise - served on sauteed spinach

### Encrusted Sashimi Yellow Fin Tuna \$21.95

Wasabi sauce - soy aki glaze

### Pan Sautéed Grouper Mediterranean \$19.95

Seasoned bread crumbs - kalamata olives - white wine - garlic butter - tomatoes - capers

### Fried Walleye \$16.95

Deep fried till golden brown

### South African Lobster Tail

Market price

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## VEAL

### Veal Milanese \$18.95

White wine - cream - mushrooms - artichoke hearts - Hollandaise sauce

### Veal Parmesan \$17.95

Bread crumbs - provolone - tomato sauce

### Veal Picatta \$18.95

Lemon butter - white wine - capers - parsley

### Veal Mare \$19.95

Bay scallops - shrimp - roasted peppers - white wine - garlic butter - capers

### Veal Saltimbocca \$19.95

Prosciutto - provolone - mushrooms - Cognac - sage - butter

### Veal Napoli \$19.95

Provolone cheese - mushrooms - asparagus - prosciutto - marsala wine on sauteed spinach

### Veal Sophia \$19.95

Artichoke hearts - brandied cream sauce - tomatoes - shrimp - served on sauteed spinach

### Veal Scallopini \$18.95

Mushrooms - tomatoes - scallions - bell peppers - marsala wine - provolone cheese

### Veal Tuscany \$18.95

Roasted peppers - capers - provolone - mushrooms - Kalamata olives - lemon butter

ABOVE DINNERS SERVED WITH SOUP OF THE DAY OR HOUSE SALAD (Blue Cheese Dressing or Crumbles \$1.00 extra) AND PASTA