

APPETIZERS

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

SOUPS

"Swiss Onion Soup au Gratin"	\$4.95	Soup of the Day	\$4.95
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SALADS

Caesar \$8.95 (small with dinner \$4.95) Hearts of Romaine - croutons - anchovies - creamy Caesar dressing - parmesan cheese	Maitre D' \$8.95 (small with dinner \$4.95) Mixed greens - ham - roasted red peppers - artichoke hearts - red onion - parmesan cheese - kalamata olives - garlic - vinegar & oil
Compantino \$8.95 (small with dinner \$5.95) Tomatoes - bell peppers - onion - Blue cheese crumble - anchovies - Italian dressing	Blue Cheese Wedge \$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 - \$50 per couple

– THURSDAY –

Tour of Italy \$16.95 per person
4 Toasted Ravioli - House Salad -
Chicken Spidini - Veal Marsala - Spaghetti with marinara sauce

PASTA (1/2 orders \$13.95)

Penne Batali \$17.95 Olive oil - chicken - tomatoes - garlic - baby spinach - pepper - fresh basil	Fettuccine Mediterranean \$18.95 Shrimp - kalamata olives - tomatoes - capers - garlic - butter - white wine
Rigatoni con Broccoli \$17.95 Cream - mushrooms - broccoli - cheese (Add chicken \$3.00)	Seafood Fettuccine Alfredo \$19.95 Cream sauce - bay scallops - shrimp
Penne Prima Vera \$17.95 Vegetables - fresh herbs - olive oil	Spaghetti with meat balls \$17.95 Marinara sauce
Fettuccine Santori \$17.95 Asparagus - prosciutto - mushrooms - olive oil - roasted peppers - basil - garlic	Rigatoni Bolognese \$16.95 Ground pork and beef - tomato cream sauce

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

POULTRY

Chicken Romano \$18.95

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 \$18.95

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

Chicken Tuscany \$17.95

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 \$24.95

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 \$29.95

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 - artichoke hearts - 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 \$21.95

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

Encrusted Sashimi Yellow Fin Tuna \$23.95

Wasabi sauce - soy aki glaze

Pan Sautéed Grouper Mediterranean \$19.95

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

Fried Walleye \$17.95

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