

## APPETIZERS

Choice of One (Included with one entree)

### BAKED CLAMS OREGANATA

*With Lemon, Garlic and White Wine*

### SHRIMP AJILLO

*In a Light Spicy Garlic Sauce Served with a Paella Cake*

### CHORIZO

*Beef Spanish Sausage Sauteed with Garlic and White Wine*

### MUSSELS

*Sauteed with Capers, Garlic, Dijon Mustard, and White Wine Sauce*

### STUFFED MUSHROOMS

*With Goat Cheese*

### APPLE SALAD

*Mixed Green Salad with Apples, Toasted Almonds, Grape Tomatoes, and a Goat Cheese in a Honey Vinegar Dressing*

## ENTREES

### RIGATONI BOLOGNESE

55

*Ground Beef, Fresh Tomatoes, and Fresh Herbs*

### PENNE VODKA WITH SHRIMP

55

*Fresh Herbs in a Light Pink Sauce*

### CHICKEN FRANCESE

55

*With Lemon and White Wine Sauce*

### CHICKEN PARMIGIANA

55

*Over Spaghetti*

### PAELLA VALENCIANA

60

*Clams, Mussels, Shrimp, Chorizo, and Chicken in Saffron Rice*

### BAKED SALMON

60

*With Garlic Mustard Sauce*

### BRANZINO

65

*Mediterranean Bass Oven Roasted with Lemon Garlic, White Wine, and Fresh Herbs*

### FILET OF SOLE OREGANATA

60

*Broiled with Lemon, Garlic, White Wine, and Bread Crumbs*

### LAMB SHANK

65

*Oven Braised with Red Wine and Fresh Herbs over Saffron Risotto*

### NEW YORK CHOICE STEAK

70

*Grilled Shell Steak*

## DESSERT

**CHEESECAKE or CHOCOLATE CAKE**

**TEA or COFFEE**

*20% Gratuity will be added to your bill*