

TODAY'S SPECIALS

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| BABY ARUGULA SALAD with Bermuda onion and diced tomatoes tossed with our house balsamic garlic vinaigrette with extra virgin olive oil | 6.95 |
| GRILLED ZUCCHINI | 6.95 |
| CLAMS CASINO baked with herbs, peppers, onions and bacon | 7.95 |
| HOMEMADE SPINACH & ARTICHOKE HEART DIP served with Tortilla Chips | 8.95 |
| STEAMED CLAMS one dozen tender little necks steamed in our garlic white Wine Butter broth with diced tomatoes | 9.95 |
| BURRATA & BABY ARUGULA SALAD with Proscuitto Ham, Bermuda onion, diced tomatoes tossed with our house balsamic vinaigrette, topped with Burrata Italian Cheese (filled with shreds of Mozzarella, soaked in cream) | 10.95 |

ENTREES

Following Specials Complemented with Our House Salad or a Cup of Soup, Mashed Potatoes & vegetable

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| ROAST CHICKEN in a ROASTED GARLIC SAUCE Half chicken slow roasted With Shiitake Mushrooms | 20.95 |
| RIBEYE "DELMONICO" TUSCANY 12 ounces brushed with fresh garlic, herbs, and extra virgin olive oil | 22.95 |
| BROILED BRONZINI with a Lemon Wine Butter sauce | 24.95 |
| BRONZINI SANTORINI (a Mediterranean Sea Bass) sautéed with Artichoke Hearts, Tomatoes, Scallions, Calamata Olives & Capers in a lemon Wine butter sauce | 25.95 |
| VEAL PORTABELLA Veal Scallopine sautéed with Portabella Mushrooms and Shallots in a light Demi-Glaze Layered with Roasted Red Peppers and Melted Mozzarella cheese | 25.95 |

Complemented with Our Tossed House Salad or Cup of Soup

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| SPINACH RAVIOLI alla POLO large fresh pasta pillows stuffed with a blend of ricotta cheese and chopped spinach tossed with a creamy tomato sauce with mixed mushrooms and Proscuitto ham | 19.95 |
| CHICKEN ATHENA Boneless Breast of Chicken sautéed with Italian Plum tomatoes and a dash of Ouzo Topped with crumbled Feta cheese and served over Angel Hair | 20.95 |
| SHRIMP & CHICKEN PORTABELLA Jumbo Shrimp and boneless breast of Chicken lightly sautéed with Portabella Mushrooms, grilled Zucchini, fresh garlic and olive oil Served over imported Angel Hair pasta | 21.95 |