



Restaurant Week Lunch Menu

~ Appetizers - Choose 1~

"Firecracker" Calamari

Fried Calamari tossed with Roma Tomatoes, Kalamata Olives, Capers, Onions & Hot Cherry Peppers (available mild)

Hummus Masabacha

House made hummus, chickpeas & spiced ground beef served with flat bread

PEI Mussels

Chorizo, black beans, cilantro, garlic & zesty white wine tomato broth

Insalata Caprese

Fresh Mozzarella, sliced Tomatoes, Basil & Prosciutto

Crab & Salmon Cakes

Zesty black bean cilantro sauce

Clams Casino

simply the best around...

Meatball MARINARA

ZESTY MARINARA SAUCE WITH GRILLED CIABATTA BREAD

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Soup & Salad - Choose 1~

Black Bean Soup

Red & Green bell peppers, cilantro, chipotle

Butternut Squash Bisque

Roasted Butternut squash. Pumpkin spice & sage

Baby Spinach Salad

Baby Spinach Leaves, Apple wood Smoked Bacon, Roasted Beets, crumbled Goat Cheese, toasted Almonds, Raspberry Dijon Vinaigrette

Caesar Salad

Baby Romaine Lettuce, House made Garlic Croutons & Caesar dressing, shaved Pecorino Romano Cheese

Chopped Mediterranean Salad

Vine Ripe Tomatoes, Red Onions, Cucumbers, Multi-Colored Peppers, Kalamata olives, crisp Romaine Hearts, Feta Cheese, red wine vinaigrette

Mixed greens

Fresh field greens, cucumber, tomatoes, red onions & peppers tossed in lemon balsamic vinaigrette

~ no substitutions Please ~

~ Entrees - Choose 1 ~

roasted rosemary chicken

Sea salt & rosemary rubbed semi-boneless chicken,
cast iron crisped, spinach & roasted potatoes

Grilled Chicken PALLIARD

Grilled Breast of Chicken, SPINACH SAUTEE,
oven Roasted Potatoes, warm Balsamic Herb Dressing

Mediterranean Fish & Chips

Panko encrusted Alaskan Cod Fish sticks with Chimichurri
Baby Arugula & Tomato Salad & Lemon Oregano Fries

Chicken Parmigiana

Served over Linguini Fini

MEDDALLKONS OF PORK Forestierra

Wild Mushroom, Apple Wood Smoked Bacon, Sherry & Sage

Linguini PEI MUSSELS

Pei Mussels with Red or White Wine & Garlic

Eggplant rollatini

4 cheese blend in a Marinara Sauce

Penne Mama Mia

GRILLED DICED EGGPLANT, WILD MUSHROOMS, TOMATOES, ROASTED PEPPERS & A TOUCH OF BOLOGNESE
(VEGETARIAN OPTION AVAILABLE)

Tortellini Bolognese

Classic All Beef Meat sauce, tomatoes, peas & carrots with a touch of cream

Spinach Pie

Spinach and Feta Pie with Tzaziki and a traditional Greek Salad

Mickey's Bacon Cheese Burger

Angus Beef Burger, American Cheese, Bacon, Lettuce, Tomato & Onion on a hard Roll

Pulled Pork Sandwich

Cheddar Cheese, Onion Frizzle & Coleslaw on a pretzel roll

Chicken Milanese sandwich

Breaded Chicken Cutlet, Baby Arugula, Roasted Peppers, Tomatoes,
Red Onion & Provolone Cheese on Ciabatta

Lamb Burger

Grilled seasoned Lamb, Tzatziki sauce, Feta Cheese, Roasted Peppers & Baby Arugula

Falafel Wrap

Hummus, Tahini & Chopped Israeli Salad

Grilled Chicken Sandwich

Arugula, Roasted Peppers, Shiitake Mushrooms, Warm Balsamic Herb Dressing
served on Ciabatta Bread

Tilapia Gratinato

White bread encrusted filet, White Wine, lemon & thyme

~ no substitutions please ~

~ No Substitutions please ~

~ Any party of 6 or more will have gratuity automatically added ~



Restaurant Week Dinner Menu

~ Appetizers - Choose 1~

“Firecracker” Point Judith Calamari

Flash Fried Calamari tossed with Roma Tomatoes, Kalamata Olives, Capers, Onions & Hot Cherry Peppers (available mild)

Hummus Masabacha

House made hummus, chickpeas & spiced ground beef served with flat bread

Spinach Pie and Greek Salad

Spinach and Feta pie with Tzaziki and a traditional greek salad

P.E.I. Mussels

Chorizo, black beans, cilantro, garlic, zesty white wine tomato broth

Insalata Caprese

Fresh Mozzarella, sliced Tomatoes, Basil & Prosciutto

Crab & Salmon cakes

Lump Crab Meat, salmon, multi-colored Peppers, zesty Black Bean Cilantro sauce

Grilled Shrimp

Cannellini beans, pancetta, cherry tomatoes, garlic & white wine, garlic Crostini

Eggplant Rollatini

Four Cheese Stuffed Eggplant

~ Soup & Salad - Choose 1~

Black bean soup

Red and green bell peppers, cilantro, chipotle

Butternut Squash Bisque

Roasted butternut squash, pumpkin spice & sage

Baby Spinach Salad

Baby Spinach Leaves, Apple wood Smoked Bacon,
Roasted Beets, crumbled Goat Cheese, toasted Almonds, Raspberry Dijon Vinaigrette

Caesar Salad

Baby Romaine Lettuce, House made Garlic Croutons & Caesar dressing,
shaved Pecorino Romano Cheese

Chopped Mediterranean Salad

Vine Ripe Tomatoes, Red Onions, Cucumbers, Multi-Colored Peppers, Kalamata olives,
crisp Romaine Hearts, Feta Cheese, red wine vinaigrette

Mixed greens

Fresh field greens, cucumbers, tomatoes, red onions,
& peppers tossed in lemon balsamic vinaigrette

~ No Substitutions Please ~

~ Entrees - Choose 1 ~

roasted rosemary Chicken

Sea salt & rosemary rubbed semi-boneless chicken,
Cast iron crisped, spinach & roasted potatoes

Mediterranean Fish & Chips

Panko encrusted Alaskan Cod Fish sticks with Chimichurri
Baby Arugula & Tomato Salad & Lemon Oregano Fries

Chicken Parmigiana

Served over Linguini Fini

Medallions of Pork tenderloin Forestiera

Wild Mushroom, Apple Wood Smoked Bacon, Sherry & Sage

Linguini Pescatore

Littleneck Clams, Mussels, shrimp, fresh tomatoes, White Wine & Garlic

Pork Chop Milanese

Breaded Chop pan fried with White Wine & Sage, served with Spinach Sautée

Penne Mama Mia

Grilled diced eggplant, wild Mushrooms, tomatoes, Roasted peppers & A touch of Bolognese
(vegetarian option available)

Tortellini Bolognese

Classic All Beef Meat sauce, tomatoes, peas & carrots with a touch of cream

Spinach and mozzarella ravioli

Fresh zucchini, cherry tomatoes, garlic and ricotta salata

Penne amatriciana

Smoked pancetta, onions, tomatoes. White wine & red pepper flakes

Tilapia Gratinato

White Bread encrusted filet, pan roasted with White Wine, Lemon & Thyme

Pork chop giambotta

Pan roasted center cut chop, hot peppers, fried potatoes,
Onions, sausage, red wine vinegar reduction

Pollo Grana

Parmigiana Cheese encrusted Breast of Chicken, sautéed in a
White Wine, Lemon Thyme Essence

Cod

Pan Roasted & served over Cannellini Beans, Broccoli Rabe, White Wine & Garlic

Chicken Saltimbocca

Spinach, Prosciutto, Fontina, white wine and Sage

~ No Substitutions please ~