

Soup or Salad

Shrimp Bisque~ brings shrimp together in a classic Bisque with a touch of saffron

Lentil & Sausage~ This hearty lentil soup is made with local sausage, vegetables, tomatoes and lentils, all simmered in an herb broth.

Chicken Noni: This Italian Wedding soup is a hearty, classic soup.

Caesar Salad: Crunchy croutons that top this classic salad are wonderful, as is our anchovy-infused, creamy dressing.

House Salad: All the flavors of a country garden. English cucumbers, cherry tomatoes, toasted pecans, gorgonzola and our croutons.

Main course Choice of one

Personal Pízza with one topping of your choice

1/2 Paníní:

Chicken pesto, grilled chicken, baby arugula, roasted red peppers, provolone and our pesto

Portobello: Sliced portobellos, roasted red peppers, sundried tomatoes, crispy romaine, swiss cheese and our pesto

1/2 Sub: Chicken Parmesan, Cutlet, Meatball or Eggplant Parmesan

Dessert Choice of one

Canolli or Zeppolis

*No substitutions please



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Main course Choice of one

Classic Chickens: Parmesean, Francese or Marsala over pasta.

Broccoli rabe & Sausage with penne Local sausage

Eggplant Rollatini: make all your meatless wishes come true. Rolled bundles of eggplant filled with cheesy our ricotta blend, and baked in our marinara sauce.

Stuffed Sole: Stuffed with our blend of shrimp and lump crab, served with our roasted garlic mash and fresh vegetables

Dessert Choice of one

Canollí or Zeppolís

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Join Us For Middlesex Restaurant week January 13th-19th