

**Today's Specials**  
**Appetizer**

**Chicken Davinci** **8.95**

*Horseradish encrusted white meat chicken rounds with a hearty honey mustard drizzle, plated with a cup of spicy honey mustard sauce.*

**Rainbow Touched Mozzarella** **8.95**

*Fresh Mozzarella cheese sliced thin and topped with spinach, proscuitto, and roasted red peppers. Rolled into a spiral and sliced then plated with a balsamic glaze and olive oil.*

**Soup**

**Minestrone - 3.95**

**Pasta Fagiola- 4.50**

**Upgrade your complimentary house salad to a Caesar, Garden, Greek or Fresh Mozzarella, tomato and basil- \$3.50**

**Cocktail**

**Angel Martini** **6.95**

*Absolut vodka and frangelico, shaken and served straight up.*

**Pear Perfect** **6.95**

*Absolut Pear Vodka, sprite, and a slice of lime on the rocks.*

**Wine**

**Vinjuli Merlot** **Btl-23.95** **gl-6.95**

*Hand picked grapes with lively flavors of oak and firm tannins.*

**Dessert**

**Apple Crumb Cheesecake** **6.95**

*An upscale treat featuring two favorites, New York cheesecake and Apple crumb pie, garnished with whipped cream and cinnamon.*

**Brownie Mousse** **6.95**

*Walnuts, caramel, chocolate chips and bits of brownie in a dark chocolate mousse.*

# Entrée Specials

## Milleridge Milano

**16.95**

*Oversized Rigatoni pasta, tossed with ricotta cheese and old fashioned meat sauce (pork and beef) served with 3 of nana's meatballs.*

## Tilapia Torino

**18.95**

*Tilapia, a white flakey fish, encrusted in a special breadcrumb mixture of garlic, crushed cashews, hint of honey, and a touch of butter, served on a pool of fresh steamed spinach.*

## Chicken Michaelangelo

**19.95**

*Breaded chicken cutlet topped with chopped crimini mushrooms, fresh basil and baked mozzarella cheese served in a light mushroom cream sauce with your choice of pasta.*

## Spinach Linguini Collado

**21.95**

*A seafood lovers oasis, fresh spinach linguini tossed with shrimp, little neck clams and scallops in our famous plum tomato sauce*

## Veal Cacciatore

**18.95**

*Cubes of tender veal in our delicious marinara sauce laden with mushrooms, onions, yellow, red, and green peppers then served over Rotini pasta.*