

SAMPLE MENU ONLY
MENU CHANGES ON A DAILY BASIS

Five & Dime Menu

*Available in Chelmsford Sunday, Tuesday, Wednesday and
Thursday Evenings*

\$5.00 Wines by the Glass

Whites

Trebbiano
Chardonnay

Reds

Cabernet Sauvignon
Montepulciano

Half Carafes of Our House Rosso o Bianco \$10.00

\$5.00 Appetizers

Formaggio Balsamico: Assorted cheeses served with heritage crackers and red and green seedless grapes drizzled with balsamic syrup.

Insalata del Giorno: Sliced radish, shaved carrots and diced tomatoes served over romaine lettuce with balsamic vinaigrette.

Broccoli Palermo: Broccoli florets sautéed with garlic and a hint of crushed red pepper finished with white wine topped with provolone cheese.

\$10.00 DINNER ENTREES

Vitello y Melanzana Parmigiana: Veal cutlet and an eggplant cutlet sautéed in olive oil and topped with mozzarella cheese served with a side of penne marinara.

Salmon al Greco: Salmon pieces sautéed with olives, capers and tomatoes finished with a white wine lemon sauce topped with Feta cheese.

Pollo Toscano: Chicken sautéed with spinach and roasted red peppers finished in a garlic and white wine sauce tossed with penne pasta and topped with Asiago cheese.

\$15.00 DINNER ENTREES

Maiale alla Griglia: Grilled pork tenderloin served with a mushroom risotto and roasted broccoli finished with a Marsala wine cream sauce.

Salsiccia di Carciofi: Sweet Italian sausage sautéed with caramelized onions and artichoke hearts in a Porcini mushroom cream sauce tossed with fettuccine pasta and topped with fresh diced mozzarella cheese.

Capostrani Alfredo: Pan seared sea scallops sautéed with crispy pancetta and baby peas finished in a smoked mozzarella alfredo sauce.