



Thank You Thursdays Menu

Appetizers

Midnite:

Jumbo shrimp in bacon and smoked mozzarella with a Pinot Grigio pecorino sauce.

Burrata:

Homemade mozzarella burrata with diced garden tomatoes, fruit, and seasonings topped with dark chocolate. Served with toast points.

Eggplant Tower:

Eggplant with homemade ricotta, mozzarella, and plum tomato basil sauce.

Entrees

Mama Maria:

Sliced grilled chicken breast, imported prosciutto, spinach, garlic, roasted peppers. Vidalia onions, and mozzarella sautéed in extra virgin olive oil and tossed with pasta.

German Double Cut Slow Roasted Pork (36 hr.):

Served with homemade sauerkraut, beets, and potato.

Bassa Filet:

Mild and sweet whitefish filet, pan-seared to a golden crisp, with a vegetable medley rice and fresh lemon

Lamb Osso Bucco:

Lamb shank with carrots and potato, served with a sauvignon lime demiglace

Old-Fashioned Chicken Parmesan:

Lightly breaded chicken breast with a fresh plum tomato sauce and melted cheese, served over pasta.

Shrimp Shrimp:

Jumbo shrimp and rock shrimp, Vidalia onions, garlic, broccoli, and roasted peppers, tossed with a lemon shrimp cream sauce, tossed with pasta.

Sliced Rib Eye Diane:

Sliced certified Angus rib eye steak with a brandy peppercorn cream sauce. Served with roasted pepper spinach mashed.

Desserts

**Brenna's Bananas Foster
Deconstructed Cannoli
Vovo Blueberry Cream Cheese Cups**