

# *Dinner Specials*

## *Appetizer*

### Baby Sardines Escabeche (Petingas Fritas)

Pan fried with garlic, olive oil, bay leaves and vinegar

### Wing Dings

The best wings in town!

## *Entree*

### Mariscada

Maine Lobster, shrimp, mussels, littlenecks and calamari with a garlic and tomato wine sauce.

Served over pasta

### Grilled Bronzino (Robalo)

Grilled whole fish with garlic and extra virgin olive oil

### Monkfish (Tamboril) Valenciana

Pan seared monkfish medallions with garlic, olive oil, onions, peppers, tomato, chorizo, and Chardonnay

### Fresh Seabass Aqua Pazza

Pan roasted with garlic, olive oil, roma tomatoes, vidalia onions, fresh basil, and saffron in a white wine sauce

### Polvo Lagareiro (Grilled Octopus)

Grilled octopus served with baked potatoes, roasted peppers, onions, olives, garlic and extra virgin Portuguese olive oil.

### Norwegian Salmon

Grilled then finished in the oven with crabmeat, roasted leeks and sweet roasted red pepper aioli

### Rack of Lamb

Pan roasted rack of lamb, finished with a wild shitake mushroom and rosemary port wine sauce.

Served over stewed cannellini

### Veal Portofino

Sautéed veal medallions topped with parma prosciutto and provolone cheese finished with a mushroom marsala wine sauce

### Bifanas Portuguese Style

Marinated pork cutlets with garlic, olive oil, a fried egg, white wine and round fries

### Tripe with Beans Stew "Dobrada"