

WINE & DINE

Huberry
STREET
of Babylon Village

Friday \$60 : INCLUDES
: TWO ENTREES & A BOTTLE OF WINE

MULTIGRAIN PASTA . . . \$2.00 • GLUTEN FREE PASTA . . . \$2.00

CHOICE OF WINE

CHARDONNAY · PINOT GRIGIO · WHITE ZINFANDEL · SAUVIGNON BLANC · MOSCATO
CHIANTI · CABERNET SAUVIGNON · SWEET RED BLEND · MONTEPULCIANO · MALBEC

EGGPLANT SPINACH ROLLATINI *breaded eggplant stuffed with ricotta and spinach in a filetto di pomodoro sauce, baked with mozzarella, served with choice of pasta*

TORTELLINI CARBONARA *cheese tortellini in a cream sauce with bacon, peas, and onions*

GARLIC CHICKEN & SAUSAGE *chicken breast pieces and sliced Italian sausage sautéed with mushrooms and fresh spinach in a roasted garlic cream sauce tossed in a garlic cream sauce tossed with fresh spirals*

CHICKEN SORRENTINO *chicken breast topped with eggplant, prosciutto and melted mozzarella in a brown sauce, roasted potatoes*

CHICKEN ALLA PANNA *chicken breast encrusted in light breadcrumbs, sautéed with mushrooms in a light brandy cream sauce, served with vegetables*

CHICKEN ROLLATINI MARINARA *chicken rollatini stuffed with prosciutto, mozzarella, and spinach seasoned with Italian bread crumbs in a marinara sauce, served with choice of pasta*

BREADED PORK CHOP *center cut pork chop, breaded in Italian seasoned panko breadcrumbs and parmesan cheese, served with mashed potatoes*

GORGONZOLA SKIRT STEAK *grilled skirt steak topped with tangy gorgonzola cream sauce with green onions, served with roasted potatoes*

SHORT RIB MAFALDA *braised short ribs tossed with ruffled sheets of fresh pasta with mushrooms and baby spinach in a country style brown sauce*

SHRIMP & ARUGULA *shrimp and roasted tomatoes tossed with arugula in a garlic and olive oil, served over bucatini, topped with feta cheese*

SHRIMP & CHICKEN OREGANATA *in an oreganata sauce, laced with Italian breadcrumbs and served with broccoli*

SHRIMP RISOTTO *arborio rice sautéed with fresh asparagus, roasted red pepper, onions and garlic, topped with fresh herbs and shrimp*

SEAFOOD BRUSCHETTA *P.E.I mussels and sautéed calamari with diced tomato and fresh basil in a white wine sauce over linguine, served with focaccia spears*

CALAMARI ARRABBIATA *golden fried calamari with cherry peppers and hot pepper flakes with a spicy marinara sauce served with pasta*

SCALLOPS WITH ITALIAN VEGETABLES *scallops sautéed with onions, peppers and san marzano plum tomatoes in a white wine sauce, served with spirals*

MAHI MAHI ALMONDINE *broiled mahi mahi in a light lime white wine sauce with shaved almonds, served with green beans*

LEMON CAPER SALMON *broiled salmon sautéed in a lemon caper sauce, topped with artichoke hearts, served with choice of pasta*

ROASTED TOMATO & GARLIC SALMON *over a bed of spinach, sautéed in garlic and olive oil sauce with roasted tomatoes and cannellini beans*

*Gluten Free "breading" available +\$2
No Substitutions*