

Dinner Specials

Appetizer

Baby Sardines Escabeche (Petingas Fritas)

Pan fried with garlic, olive oil, bay leaves and vinegar 10.50

Wing Dings

The best wings in town! 10.50

Entree

Mariscada

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

Served over pasta 26.95

Grilled Bronzino (Robalo)

Grilled whole fish with garlic and extra virgin olive oil 27.95

Monkfish (Tamboril) Valenciana

Pan seared monkfish medallions with garlic, olive oil, onions, peppers, tomato, chorizo, and Chardonnay 21.95

Fresh Seabass Aqua Pazza

Pan roasted with garlic, olive oil, roma tomatoes, vidalia onions, fresh basil, and saffron in a white wine sauce 21.95

Polvo Lagareiro (Grilled Octopus)

Grilled octopus served with baked potatoes, roasted peppers, onions, olives, garlic and extra virgin Portuguese olive oil. 24.95

Norwegian Salmon

Grilled then finished in the oven with crabmeat, roasted leeks and sweet roasted red pepper aioli 21.95

Rack of Lamb

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

Served over stewed cannellini 27.95

Veal Portofino

Sautéed veal medallions topped with parma prosciutto and provolone cheese finished with a mushroom marsala wine sauce 22.95

Bifanas Portuguese Style

Marinated pork cutlets with garlic, olive oil, a fried egg, white wine and round fries 16.95

Tripe with Beans Stew "Dobrada" 16.95