

# DINO'S LUNCH MENU

## APPETIZERS

**Crispy Fried Calamari 9.5**  
*Spicy marinara sauce*

**Fresh Mozzarella 9.5**  
*Roasted peppers, prosciutto Di Parma, Basil*

**Little Neck Clams & P.E.I Mussels 9.5**  
*White wine, garlic, tomato broth*

**Meatless Eggplant Balls 8.5**  
*Spicy marinara sauce*

**Fried Zucchini 8.5**  
*Served with Tomato Dipping Sauce*

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## ENTREES

(All entrees are served with house salad or cup of soup)

**Chicken Sorrentina 17**  
*Eggplant, Prosciutto Di Parma, mozzarella, wine sauce*

**Chicken Paillard Salad 16**  
*Arugula, candied walnuts, spiced plum jam*

**Almond Crusted Chicken Breast 16.5**  
*Salad of arugula fresh mozzarella, red onions, tomatoes, dijon mustard sauce*

**Chicken Marsala 16.5**  
*Marsala wine sauce with mushrooms*

**Chicken Parmigiana 16.5**  
*San Marzano tomato sauce, melted house made mozzarella with spaghetti*

**Cesar Salad 13.5**  
*Grilled Chicken or grilled shrimp add 5*

**Grilled Shrimp Salad 16**  
*Fennel, Arugula, roasted red peppers, lemon vinaigrette*

**Bow ties in zesty vodka sauce 15.5**  
*Grilled chicken*

**Homemade Gnocchi 15**  
*Marinara sauce, fresh basil*

**Cavatelli 15**  
*Extra virgin olive oil, broccoli rabe, sweet sausage meat, sun dried tomatoes*

**Rigatoni Bolognese 15.5**  
*Classic Italian meat sauce with touch of cream*

**Mussels Marinara 15.5**  
*Spaghetti, spicy tomato sauce*

**Baby Shrimp & Cannellini Beans 15.5**  
*Tuscan style, tomatoes, garlic, fresh basil*

**Jumbo Lump Crab Cake 19.5**  
*Apple-fennel slaw, scallions & caper aioli, crispy shallots*

**Grilled North Atlantic Salmon 18.5**  
*Buttermut squash creamy orzo, maple bourbon glaze*

**Baked Filet of Sole 17.5**  
*White wine oreganate sauce*

**Marinated Skirt Steak 22.5**  
*Corn, cherry tomato, potato, salsa verde*