



DINNER SPECIALS

Fresh Oyster - 1 each \$4

Fettuccine Bolgognese \$29

Fresh homemade Fettuccine Pasta with Meat Sauce

Rib-eye steak \$45

grilled Dry -aged Rib -eye steak, Cabernet Sauce, Mashed Potatoes, grilled vegetables

Ravioli -\$ 25

lobster ravioli, brandy, cream sauce

Chicken Scarperiello-\$24

chicken breast, sausage, bell peppers, mushrooms, onion, tomato sauce over angel hair pasta

DESSERT MENU

Chocolate Strawberry Cake - \$9

chocolate layered cake, fresh strawberry slices, chocolate mousse.

Tiramisu - \$9

light mascarpone cheese, layered espresso ladyfingers, dusted with cocoa powder.

Chocolate Lava Cake - \$10

warm rich dark chocolate cake, creamy fudge center, vanilla gelato

Gelato - \$9

surprise – bar celona proudly serves blarina gelatos & Sorbets
assorted flavors, garnished with fresh fruit.

Italian Bread Pudding - \$9

warm bread pudding, Italian liqueur, crème anglaise – a la mode adds \$3

Torta de Mele - \$9

baked apples, cinnamon, caramel, puff pastry
a la mode adds \$3

Crème Brulé - \$9

homemade vanilla custard, caramelized top, fresh berries

. Lemon Tart- \$9

homemade lemon curd tart,
topped with seasonal berries.