

Happy Mother's Day 2019

Appetizers

Fried Calamari \$13.95

house marinara & grilled lemon aioli

Mozzarella en Carozza \$8.50

house made fried mozzarella, marinara sauce

Broccoli Rabe & Sausage \$13.95

grilled Italian sausage, sautéed broccoli rabe

Clams Casino \$8.95

roasted on the half shell with bacon, peppers, onions & breadcrumbs

Sausage, Potatoes & Peppers \$13.95

grilled sausage, San Marino Italian fries & long hot peppers

Zucchini Flowers \$10.95

lightly battered and pan fried

Prosciutto Antipasto \$13.95

sharp Italian table cheese, prosciutto, roasted mushrooms, imported olives, roasted peppers, artichoke hearts, cherry fresh mozzarella, balsamic reduction, crostini

Hot Platter (serves 4-6 people) \$45.95

broccoli rabe & sausage, fried calamari, clams casino & mozzarella en carozza

Eggplant Rollatini \$9.95

flash fried eggplant, stuffed with ricotta cheese, baked with mozzarella and marinara sauce

Soup

French Onion \$5.50

topped with mozzarella cheese

Chicken Escarole \$3.95 cup \$4.95 bowl

Pasta & Fagioli \$3.95 cup \$5.50 bowl

a traditional favorite

Salad ~ add chicken \$6.95

Caesar Salad \$8.95

crisp romaine, caesar dressing, anchovies, shaved Parmesan, focaccia croutons

Rocket Arugula \$9.95

dried figs, lemon oil, pine nuts, shaved Parmesan

Chopped Salad \$8.95

romaine, fennel, roasted peppers, tomatoes, focaccia croutons, Parmesan peppercorn dressing

Pasta

Penne, Chicken & Broccoli \$19.95

sautéed chicken, fresh broccoli, fresh tomatoes, garlic, olive oil, penne

Penne Palermo \$25.95

lobster meat, sautéed spinach, fresh tomato, artichoke hearts, garlic, olive oil

House Made Pasta \$18.50

house made Cavatelli, house sauce, fresh shaved ricotta cheese

Lobster Ravioli \$22.95

lobster & ricotta cheese stuffed pasta topped with a baby shrimp pink cream sauce

Lasagna Housemade \$16.95

traditional style

Cheese Ravioli \$15.95

stuffed with ricotta cheese
Baked with mozzarella add \$1

Meatball \$1.50 per piece / Sausage \$2 per piece



Entrées

Pasta & Entrées served with garden salad - sub soup \$1
all dressings made in house:

Vinaigrette, Creamy Italian, Parmesan Peppercorn, Balsamic Vinaigrette, Bleu Cheese

Chicken Marsala \$20.95

chicken breast with mushroom marsala demi-glace, baked potato

Chicken Parmesan \$19.95

crispy breaded, house tomato sauce, mozzarella cheese, penne

Chicken Saltimbocca \$22.95

stuffed with prosciutto & mozzarella, dipped in egg batter & sautéed in lemon, wine and butter; penne pasta

Zuppa Di Pesce Fra Diavolo \$23.95

sautéed shrimp, clams, calamari, linguini
red or white - mild or spicy

Scrod al Forno \$22.95

broiled with lemon, wine & butter, topped with seasoned breadcrumbs; roasted vegetables

Stuffed Filet of Sole \$23.95

crabmeat spinach stuffing, lemon butter, roasted vegetables

Stuffed Shrimp \$23.95

three jumbo shrimp, roasted vegetables

Veal Parmesan \$22.95

crispy breaded, house tomato sauce, Parmesan cheese, penne pasta

Veal Godfather \$23.95

mushrooms, prosciutto, mozzarella cheese, roasted peppers, marsala demi glace, baked potato

N.Y. Sirloin \$27.95

10 Oz - redwine demi glace, roasted vegetables, baked potato

Salmon with Walnut Almond Cranberry Crust \$23.95

served with roasted vegetables

Specialty Cocktails \$ 8

Mimosa

champagne, orange juice

Cucumber Bloody Mary

Crop Organic Cucumber Vodka, house made mary mix

Bellini

champagne, peach nectar

Nuts & Berries

Disaronno Ameretto, Frangelico, Chambord, cream

Dessert Special

Carrot Cake \$6

deliciously moist with raisins, nuts, and cream cheese frosting

Limoncello Flute \$7.00

refreshing lemon gelato swirled together w/ limoncello

Ask your server for a list of our desserts