

# Happy Mother's Day 2017

## 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

### **Shrimp Cocktail \$15.95**

with cocktail 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

### **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 Cannelloni \$25.95**

lobster meat & ricotta filled pasta topped with a creamy mascarpone cheese sauce

### **Lasagna Housemade \$15.95**

traditional style

### **Cheese Ravioli \$14.95**

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, Parmesan 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 Amaretto, Frangelico, Chambord, cream

## Dessert Special

*Ask your server for a list of our desserts*