



Mother's Day Menu

❧ Antipasti ❧

CALAMARI FRITTI

Fried Domestic Squid served with Pomodoro Sauce 14

EGGPLANT ROLLETINI

*Breaded Eggplant slices filled with Ricotta Cheese filling & Basil.
Baked with Pomodoro and Mozzarella 18*

BURRATA MANGIAFICO

*Crostini topped with Shaved Prosciutto, Arugula, Creamy Mozzarella,
Imported Fig Jam, Olive Oil & Fig Balsamic Glaze 16*

CALAMARI AGRO DOLCE

Fried Domestic Squid tossed with a Cherry Pepper Garlic Sauce served over Arugula 16

BRUSCHETTA

*Combination of Chopped Tomatoes with Fresh Mozzarella & Eggplant,
Roasted Peppers, Pesto & Goat Cheese 14*

ANTIPASTO MISTO

*Artistically arranged Thinly Sliced Imported Cured Meats, Cheeses, Olives,
Crostini & Marinated Vegetables 22*

ARANCINE SICILIANE

*Rice Balls filled with Meat Sauce, Peas & Mozzarella
fried & served with Pomodoro Sauce 14*

MAMMA'S POLPETTE

*Family recipe Meatballs simmered with Pomodoro Sauce,
topped with Sopraffina Ricotta, Basil & Parmigiano Cheese 14*



Signature Dishes

SERVED WITH CHOICE OF SOUP OR SALAD. CAESAR SALAD \$4

SALMON TOMMASO

*Baked Oregonata Style & topped with Cherry Tomatoes, Capers & Lemon Butter Sauce
accompanied with Vegetable & choice of Vesuvio Potatoes or Truffle Parmesan Mashed Potatoes 30*

SHRIMP SCAMPI

*Gulf Shrimp sautéed with Garlic, Parsley, Red Crushed Pepper, Roasted Tomatoes,
Artichokes in a White Wine Lemon Butter Sauce, served over Bucatini 32*

LOBSTER ORECCHIETTE AND CHEESE

Orecchiette Pasta baked with Lobster Meat, Four Cheese Béchamel Sauce & Bread Crumbs 39

16 OZ GRILLED BONE-IN RIBEYE (GF)

Garlic & Olive Oil House Rub served with Roasted Garlic & Herb Compound Butter 48

SURF & TURF

6 oz Filet Mignon & 6 oz Lobster Tail served with Herb Butter, Potatoes and Asparagus 59

CANNELLONI

*Pasta tubes filled with Beef, Veal, Spinach & Cheese.
Baked with Pomodoro Sauce, Alfredo Sauce & Mozzarella 32*

LOBSTER RAVIOLI

With Shrimp, Cherry Tomatoes & Spinach in a Vodka Sauce 28

SACCHETTINI

*Imported Pasta Purses filled with Pear & Cheeses served with
Prosciutto, Spinach, Walnuts & Gorgonzola Cream Sauce 26*

SHRIMP & SCALLOPS LIMONCELLO

*Sautéed with Artichokes, Capers, Sun Dried Tomatoes & Garlic finished with a
Sweet Basil Limoncello infused Cream Sauce tossed with Pappardelle Pasta 36*

TWIN TAILS

*2 6 oz cold water Lobster Tails baked with Jumbo Lump Garlic Butter Sauce.
Served with Potatoes and Asparagus 49*

CHICKEN PARMIGIANA

*Pan fried Chicken Cutlet baked with Pomodoro Sauce & Mozzarella served with Spaghetti 27
Add Eggplant 4*

CARMELOS 8 OZ GRILLED FILET MIGNON (GF)

Gorgonzola Crust, Montepulciano Demi Glaze, & Crispy Onions Straws 48

VEAL MARSALA

Sautéed with Prosciutto, Mushrooms & Sweet Marsala Sauce 29

BOCCONCINI ALLA MARSALA

*Pan Seared Filet Mignon Medallions with Mushrooms & Marsala Sauce
baked Au Gratin' with Romano & Fontina Cheese accompanied with
Vegetable & choice of Vesuvio Potatoes or Truffle Parmesan Mashed Potatoes 44*

FETTUCCINE ALFREDO

*Creamy Parmigiano Sauce served over Fettuccine 23
Add Chicken 8 Add Shrimp 10*

CHICKEN PICCATA

Sautéed with Capers, White Wine Lemon Butter Sauce 27