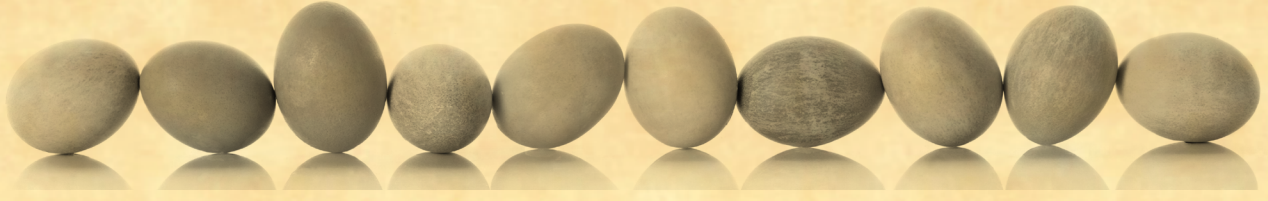




Easter Menu *"Buona Pasqua"*



Antipasti

CALAMARI FRITTI

Fried Domestic Squid served with Pomodoro Sauce 14

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

EGGPLANT ROLLETINI

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

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*

SCAMPI

*Large Shrimp Sautéed with Garlic, Parsley, Red Crushed Pepper, White Wine Lemon Butter Sauce.
Served with Grilled Crostini 18*

CARPACCIO DI MANZO

*Shaved Rare Filet Mignon served with Arugula Salad, Shaved Parmigiano Cheese, Lemon, Capers, Diced Onions,
Balsamic Glaze & Olive Oil 18*



Signature Dishes

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

16 OZ BONE-IN RIBEYE

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

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

CHICKEN PARMIGIANA

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

LOBSTER RAVIOLI

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

CANNELLONI

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

CARMELOS 9 OZ GRILLED FILET MIGNON

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

CHICKEN PICCATA

Sautéed with Lemon Butter & Capers 27

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

LAMB RAVIOLI

Wild Mushrooms, Spinach, Cherry Tomatoes & a White Wine Goat Cheese Pomodoro Sauce 36

FETTUCCINE ALFREDO

Creamy Parmigiano Sauce served over Fettuccine 22
Add Chicken 8 Add Shrimp 10

VEAL PARMIGIANA

Prosciutto, Mushrooms, Spinach with a Sage Wine Butter Sauce baked with Fontina Cheese 29

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

PORK SHANK OSSOBUCO

All Natural Berkshire Pork, Braised with Tomatoes, Vegetables, Red Wine, Veal Stock & herbs
served with Gnocchi 34

VEAL MARSALA

Sautéed with Prosciutto, Mushrooms & Sweet Marsala Sauce 29