



Easter

A L A C A R T E M E N U



APPETIZERS \$18

Fried Calamari

Served with spicy tomato sauce

Broccoli Rabe & Sausage

Sauteed in garlic & olive oil with cannellini beans

Eggplant Rollatini

Baked eggplant rolled with fresh ricotta cheese & spinach in light tomato sauce

SALADS \$15

Caesar Salad

Romaine lettuce & garlic croutons in House dressing

Beet & Buratta

Served in champagne dressing

Paesana Salad

Belgian endive, radicchio, arugula, & parmigiana cheese in citrus vinaigrette

CHICKEN \$30

Chicken Picata

Sauteed chicken with extra virgin olive oil & capers in white wine lemon sauce

Chicken Parmigiana

Freshly breaded chicken topped with mozzarella & marinara over linguine

Chicken Franchise

Sauteed chicken breast dipped in eggs, served with capers in a white wine lemon sauce

MEAT

New York Steak \$49

Black Angus NY Steak in chianti red wine reduction

Pork Chop Milanese \$40

Freshly breaded pork chop with arugula, red onions, fresh mozzarella & tomatoes

Baby Rack of Lamb \$49

In port wine balsamic and fresh thyme reduction sauce

PASTA \$29

Penne Vodka

Penne with prosciutto in a vodka sauce

Gnocchi Pomodoro

Homemade potato gnocchi in pomodoro sauce

Pappardelle Bolognese

In homemade meat sauce

SEAFOOD PASTA \$35

Cappellini Amici

Sauteed with shrimp, sun dried tomatoes, & baby arugula

Lobster Ravioli

In cognac cream sauce

Spaghetti Positano

Tossed with jumbo crab meat, fresh tomatoes in garlic and olive oil

VEAL \$34

Veal Monte Blanco

Sauteed veal medallions with olives, topped with mozzarella in champagne sauce

Veal Marsala

Veal medallions sauteed with wild mushrooms & fresh tomatoes in demi glaze marsala wine sauce

Veal Carciofo

Sauteed veal medallions with artichokes, basil, & plum tomatoes in garlic white wine sauce

FISH \$37

San Marino Salmon

Grilled Norwegian Salmon in lemon dill sauce

Rainbow Trout

Skin on filet trout in lemon caper sauce

Bronzino

Sauteed filet of bronzino with cherry tomatoes in lemon caper white wine sauce

