

Mother's Day

A LA CARTE

Appetizers \$20

FRIED CALAMARI

Served with spicy tomato sauce

BROCCOLI RABE & SAUSAGE

Sautéed in garlic and olive oil,
with cannellini beans

ANTIPASTO \$20

Prosciutto di Parma salami, olives,
and mixed cheeses

JUMBO CRAB CAKE \$20

Mixed herbs & roasted peppers
served with tartar sauce

JUMBO SHRIMP COCKTAIL

Salads \$16

CAESAR SALAD

Romaine lettuce, parmesan cheese, &
garlic croutons in house dressing

BEEF & BURRATA

Spinich, roasted beets, oranges, in
balsamic dressing

Chicken \$32

CHICKEN FIORENTINA

Chicken breast rolled with spinach,
roasted peppers and Fontina cheese
in Porcini mushroom sauce

CHICKEN BELLA

Sautéed chicken, caramelized,
onions, pancetta, sun-dried, tomatoes,
and peas in a brandy cream sauce

CHICKEN FRANCHESE

Sautéed chicken dipped
in eggs with capers and lemon
white wine sauce

Kids Menu \$22

CHICKEN FINGERS & FRIES

PENNE WITH BUTTER

OR POMODRO SAUCE

Dessert

Selection from Assorted Dessert tray \$10

Pasta \$30

PENNE VODKA

Penne with prosciutto in
a pink vodka sauce

POTATO GNOCCHI

In a fresh pomodoro

RIGATONI BURRATA PESTO

Fresh Burrata, garlic pesto sauce,
balsamic glaze

Seafood Pasta \$35

LINGUINE CON VONGOLE

Little neck clams in a garlic,
white wine sauce, or
fresh tomato sauce

LOBSTER RAVIOLI

In a cognac cream sauce

CAPELLINI FRA DIAVOLO

With Shrimp in homemade
pomodoro sauce

Veal \$36

VEAL MARSALA

Veal medallion, sautéed wild
mushrooms in a Marsala
wine demiglaze

VEAL CARCIFOI

Parmesan crusted veal with
artichokes and sun-dried
tomatoes in a lemon
white wine sauce

Fish \$38

SWORDFISH SICILIANA

Grilled swordfish with roasted,
eggplant, Caponata, and basil oil

BRONZINO

Sautéed filet of Bronzino with cherry
tomatoes in a lemon caper white
wine sauce

Meat \$50

NEW YORK STRIP

In Chianti red wine reduction

FILET MIGNON

in a black truffle red wine
reduction

\$30 PLATE SHARING FEE