

Thanksgiving

A LA CARTE MENU

APPETIZERS \$20

Fried Calamari

served with a spicy tomato sauce

Wild Mushroom Oreganata

Porcini, shiitake, and portobello

mushrooms with shrimp,

breadcrumbs and herbs

SALADS \$18

Caesar Salad

Romaine lettuce & garlic

croutons in house dressing

Caprese Salad

Imported fresh mozzarella served

with sliced tomato and roasted

peppers in balsamic glaze

CHICKEN \$30

Chicken Franchise

Sautéed chicken breast dipped

in eggs, served with capers

in white wine sauce

Chicken Parmigiana

Freshly breaded chicken topped

with marinara & mozzarella

over linguine

MEAT

Pork Chop Parmigiana \$40

freshly breaded pork chop

topped with marinara &

mozzarella over linguine

New York Steak \$55

16oz Black Angus NY steak

with Chianti red wine reduction

Filet Mignon \$55

8oz Tenderloin in black

truffle red wine reduction

PASTAS \$30

Penne Vodka

Penne with vodka sauce

Orecchitte Barese

Sautéed italian sausage, spinach

& sundried tomatoes in a

garlic white wine sauce

SEAFOOD PASTAS \$36

Linguine & clams

Little neck clams in garlic

white wine or fresh tomato sauce

Lobster Ravioli

In cognac cream sauce

VEAL \$35

Veal Marsala

Sautéed with wild mushrooms

and fresh tomatoes in Demi

glaze marsala wine sauce

Veal Mare Monti

Veal medallions sautéed with shrimp,

crabmeat & artichokes in a

white wine lemon sauce

FISH \$38

San Marino Salmon

Grilled Norwegian Salmon

with a lemon dill sauce

Bronzino

Sautéed filet of Bronzino with

cherry tomatoes in a lemon

caper white wine sauce

TRADITIONAL TURKEY DINNER \$38

Hand carved turkey complimented by homemade

gravy, mashed potatoes, green beans, corn stuffing

and Cranberry sauce

KIDS MENU \$25

Chicken fingers & fries

Penne with butter or Pomodoro

Cheese Ravioli