

# Mother's Day

# Dinner Menu

Choose one appetizer, one main course

\$ 26.95 per person

(add Selected Dessert \$1.99)

Sharing Charge \$5.00

Tax and tip not included

## Appetizers / Antipasti

### **V** *Bruschetta Genovese*

FRESH TOMATOES, ONIONS, SEASONED WITH PESTO, FRESH  
MOZZARELLA ON TOASTED BREAD, TOPPED WITH  
PARMESAN CHEESE

### *House Salad*

ROMAINE LETTUCE AND SPRING MIX,  
WITH TOMATO, CUCUMBERS

### ADD \$ 4 *Mussels al Salto*

LARGE MUSSELS ON THE HALF SHELL SAUTEED WITH,  
GARLIC, OREGANO, OLIVE OIL, YOUR CHOICE OF  
RED OF WHITE SAUCE OR CREAMY SAMBUCA

### *Eggplant Rollatino*

EGGPLANT SLICES ROLLED & FILLED WITH RICOTTA  
CHEESE, SPINACH & LACED WITH  
TOMATO SAUCE      **ADD \$ 2**

### *Pasta e Fagioli*

**V** TRADITIONAL WHITE & RED  
BEAN SOUP WITH PASTA

### *Caesar Salad*

ROMAINE LETTUCE, PARMESAN CHEESE &  
OUR OWN CAESAR DRESSING

### *Meatballs Ricotta*

BEEF AND PORK MEATBALLS IN A TOMATO SAUCE TOPPED  
WITH A SCOOP OF FRESH RICOTTA CHEESE  
**ADD \$ 3**

### *Fried Calamari*

FRESH CALAMARI, FRIED & SERVED  
WITH YOUR CHOICE OF  
MILD OR SPICY SAUCE      **ADD \$ 5**

### *Caprese*

FRESH TOMATO AND MOZZARELLA SLICED & SEASONED WITH FRESH BASIL, AND OLIVE OIL      **ADD \$ 1**

## Main Course

*Entrée served with Pasta, Vegetables (Broccoli) may be substituted, Spinach add 1.50*

### *Veal Chop Torinese*

VEAL CHOP THINLY POUNDED, BREADED SERVED TOPPED WITH SAUTÉED MUSHROOMS,  
MOZZARELLA CHEESE FRESH ROSEMARY WHITE WINE CREAM SAUCE OVER PASTA      **ADD \$ 10**

### *NY Steak or Rack of Lamb*

ANGUS NY STRIP STEAK OR RACK OF LAMB GRILLED WITH SPINACH WITH ROASTED POTATOES...

12OZ (**Add \$ 8**).....14OZ (**Add \$ 12**).....20OZ (**Add \$ 20**)

*Lamb (Add \$ 8)*

## Main Course

Entrée served with Pasta, Vegetables (Broccoli) may be substituted, Spinach add 1.50

### ***Fetuccine Alfredo with Chicken***

FETUCCINE IN A CREAMY PARMESAN  
CHEESE SAUCE WITH CHICKEN  
**SHRIMP ADD \$ 4**

### ***Linguine Frutti di Mare***

LINGUINE WITH GARLIC, OLIVE OIL,  
WHITE WINE, SHRIMP, CALAMARI, CLAMS,  
SCALLOPS, MUSSELS  
IN A RED OR WHITE SAUCE **ADD \$ 4**

### ***Rollata***

HOMEMADE PASTA, ROLLED IN A FILLING OF SAUSAGE,  
BEEF AND VEAL, BAKED & SERVED IN A CREAMY  
MUSHROOM TOMATO CREAM SAUCE

### ***Parmiggiana***

CHOICE OF CHICKEN OR EGGPLANT BREADED TOPPED WITH MARINARA SAUCE AND MOZZARELLA CHEESE  
**VEAL ADD \$ 4**

### ***Francese***

SAUTÉED CHICKEN BREAST, OR TILAPIA COATED WITH EGG BATTER UNTIL GOLDEN, LIGHT WHITE WINE LEMON BUTTER SAUCE  
**VEAL ADD \$ 4**

### ***Veneziano and Shrimp***

CHOICE OF CHICKEN, PORK OR VEAL WITH SHRIMP  
SAUTEED WITH ONIONS, MUSHROOMS,  
ROASTED PEPPERS, CREAMY MARSALA WINE SAUCE  
**CHICKEN OR PORK ADD \$ 3      VEAL ADD \$ 6**

### ***Livornese***

SAUTÉED WITH FRESH GARLIC, OREGANO,  
OLIVES, CAPERS, ONIONS LITE WHITE WINE TOMATO SAUCE  
**SALMON ADD \$ 3   MAHI MAHI ADD \$ 4   GROUPER ADD \$ 5**

### ***Shrimp Portofino*   ADD \$ 6**

JUMBO SHRIMP, SAUTÉED WITH GARLIC, MUSHROOMS ARTICHOKES, OLIVES, WHITE WINE TOMATO SAUCE

### ***Lobster Prima Donna*   ADD \$ 6**

5 OZ MAINE LOBSTER TAIL WITH SHRIMP AND SCALLOPS IN A  
CREAMY MUSHROOMS, ONIONS, ARTICHOKE LOBSTER SAUCE

### ***Sea bass Oreganato*   ADD \$ 8**

SEA BASS PAN SEARED TOPPED WITH SEASONED BREADCRUMBS, BAKED  
SERVED OVER SPINACH WITH PASTA WITH OLIVE OIL AND GARLIC

### ***Ripieno***

BREADED PORTOBELLO MUSHROOMS STUFFED WITH  
RICOTTA AND SPINACH BAKED IN A CREAMY GARLIC,  
MUSHROOMS SPINACH WHITE WINE SAUCE OVER PASTA

### ***Penne Broccolini with Chicken***

PASTA WITH PROSCIUTTO, ONIONS, GARLIC, MUSHROOMS,  
BROCCOLI AND GRILLED CHICKEN PARMESAN  
CREAMY PESTO SAUCE  
**WITH SHRIMP ADD \$ 4**

### ***Marsala***

CHICKEN OR PORK SAUTÉED WITH MUSHROOMS,  
SHALLOTS, LIGHT MARSALA WINE SAUCE  
**VEAL ADD \$ 4**

### ***Romano***

SAUTÉED & TOPPED WITH  
SPINACH, SUN-DRIED TOMATOES, MOZZARELLA,  
IN A LITE WHITE WINE SAUCE  
**CHICKEN ADD \$ 2      VEAL ADD \$ 4**

### ***Flounder Principessa*   ADD \$ 6**

FLOUNDER STUFFED WITH CRABMEAT  
TOPPED WITH SHRIMP  
SERVED IN A CREAMY PINK LOBSTER SAUCE