

# MOTHER'S DAY MENU

\$ 39.95 PER PERSON

CHOOSE ONE APPETIZERS, ONE ENTREES

DESSERT \$ 2.75

NO SHARING

## Appetizer

### Bruschetta Genovese

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

### Pasta e Fagioli

TRADITIONAL WHITE & REDBEAN SOUP WITH PASTA

### Italian wedding soup add .95

CHICKEN BROTH WITH MINI MEATBALLS, VEGETABLES AND  
PASTINA

### House Salad or Caesar Salad

SPRING MIX, WITH TOMATO, CUCUMBERS, AND ROMAINE, PARMESAN OUR OWN CAESAR DRESSING

### Prosciutto Burrata and peppers ADD \$ 4

Prosciutto, roasted peppers and burrata

### Mussels al Salto add \$ 2

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

### Meatballs Ricotta add \$2

BEEF AND PORK MEATBALLS IN A TOMATO SAUCE TOPPED  
WITH A SCOOP OF FRESH RICOTTA CHEESE

### Eggplant Rollatino add \$1

EGGPLANT SLICES ROLLED & FILLED WITH RICOTTA  
CHEESE, SPINACH & LACED WITH TOMATO SAUCE

### Tomato and mozzarella add \$2

FRESH TOMATO AND MOZZARELLA  
WITH OLIVE OIL FRESH BASIL & BALSAMIC GLAZE

### Fried Calamari ADD \$ 4

FRESH CALAMARI, FRIED & SERVED WITH YOUR CHOICE OF MILD OR SPICY SAUCE

### Crabmeat stuffed mushrooms ADD \$ 4

MUSHROOMS CAPS STUFFED WITH CRABMEAT IN A LIGHT LOBSTER SAUCE

# MAIN COURSE

## Fettuccine Alfredo with Chicken (Shrimp +3)

FETTUCCHINE IN A CREAMY PARMESAN CHEESE SAUCE YOUR CHOICE CHICKEN OR SHRIMP

## Lobster Ravioli +3

LOBSTER RAVIOLI SERVED IN A SHRIMP, SPINACH, CREAMY LOBSTER TOMATO SAUCE

## Linguine Frutti di Mare +4

LINGUINE WITH GARLIC, OLIVE OIL, WHITE WINE, SHRIMP,  
CALAMARI, CLAMS,  
MUSSELS IN A RED OR WHITE SAUCE

## Penne Piemontese with Chicken (Shrimp +3)

PENNE PASTA, GARLIC, MUSHROOMS, ONIONS, BACON,  
PORTOBELLO, PARMESAN  
AND GORGONZOLA CHEESE SAUCE

## Pappardelle with salmon and shrimp +4

FRESH PASTA, SALMON MORSELS, MUSHROOMS, SPINACH,  
CREAMY PARMESAN CHEESE SAUCE TOPPED WITH SHRIMP

## Rollata

PASTA, ROLLED WITH SAUSAGE, BEEF AND VEAL, BAKED IN  
A CREAMY MUSHROOM TOMATO CREAM SAUCE

## Panko crusted Grouper +6

SERVED OVER SAUTÉED SPINACH AND POTATOES SIDE OF BALSAMIC VINEGAR SAUCE

## Lobster tail and shrimp Guazzetto + 15

8 OZ LOBSTER TAIL WITH CLAMS, MUSSELS, SHRIMP, GARLIC FRESH HERBS, WHITE WINE TOMATO SAUCE

## Parmigiana (Chicken - Eggplant) (veal +3)

CHOICE OF..... BREADED TOPPED WITH MARINARA SAUCE AND MOZZARELLA CHEESE

## Portobello Fiorentina

BREADED PORTOBELLO MUSHROOMS WITH RICOTTA AND  
SPINACH, CREAMY GARLIC, MUSHROOMS  
SPINACH WHITE WINE SAUCE OVER PASTA

## Marsala Chicken or Pork

CHICKEN OR PORK SAUTÉED WITH MUSHROOMS,  
SHALLOTS, LIGHT MARSALA WINE SAUCE

## Chicken or (Veal Romano +4)

TOPPED WITH SPINACH, SUN-DRIED TOMATOES, MOZZARELLA, IN A LIGHT WHITE WINE SAUCE

## Salmon Catania + 4

PAN SEARED SERVED OVER SAUTEED WHITE BEANS,  
ONIONS, TOPPED WITH BRUSCHETTA WITH BROCCOLI

## Snapper Piccata + 6

LIGHT EGG BATTER WITH CAPERS, MUSHROOMS,  
ARTICHOKE WHITE WINE LEMON SAUCE, WITH PASTA

## Flounder Principessa +4

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

## Zuppa di Pesce Posillipo + 6

SNAPPER, SIMMERED WITH CLAMS. MUSSELS, CALAMARI AND SHRIMP WITH GARLIC AND FRESH HERBS, WHITE WINE TOMATO  
SAUCE SERVED OVER LINGUINE

## Chicken or Tilapia Francese

SAUTÉED CHICKEN BREAST, OR TILAPIA IN A EGG BATTER LIGHT WHITE WINE LEMON BUTTER SAUCE

## **LASAGNA EMILIANA**

LASAGNA WITH BECHAMEL, MEAT SAUCE, RICOTTA CHEESE  
AND MOZZARELLA

## **PENNE VODKA**

PENNE PASTA WITH ONIONS AND SUNDRIED TOMATOES IN A  
VODKA CREAMY TOMATO

## **GNOCCHI +2**

## **WILD MUSHROOMS RAVIOLI**

MUSHROOMS RAVIOLI, PORTOBELLO MUSHROOMS, ONIONS, CREAMY CHEESE TRUFFLE SAUCE