

Valentine's Weekend

Choose One Antipasto: Then Pick One Entree From Either Price Fix # 1 or Price Fix # 2

Jumbo Shrimp Cocktail (+3) – 3 piece, served with our homemade horseradish cocktail sauce

Cold Seafood Salad – medley of fresh seafood, celery, carrots, red onions,

and red peppers in a lemon vinaigrette

Mozzarella Fresca – homemade mozzarella, vine ripe tomato, basil and extra virgin olive oil

Calamari Fritti – [half order] golden fried calamari served with pomodoro sauce

Clams Oreganata (4) – clams topped with our homemade seasoned breadcrumbs

Stuffed Mushrooms – button mushrooms stuffed with crabmeat

Zucchini Linguine – fresh zucchini served with our famous homemade pomodoro sauce

Formaggio Insalata – romaine hearts, red onions, diced fresh mozzarella, cucumbers, black olives, tomatoes and flame roasted peppers in a balsamic reduction

Classic Caesar Insalata – romaine hearts with our homemade dressing topped

with shaved Formaggio

Italian Spring Rolls – fresh sausage meat sautéed with broccoli rabe, roasted peppers, and fresh

mozzarella wrapped in a light spring roll

Price Fix Number One – 41

St. Peter's Fish Franchise or Oreganata – served with roasted potatoes and sautéed vegetables

Lobster Ravioli – topped with a champagne pink sauce sautéed with mushrooms and asparagus

Heart Shaped Ravioli – Homemade cheese-filled ravioli topped with a fresh plum tomato sauce mixed with Grana Padona cheese

Papparedelle Ragu – slow cooked beef brasciole in our old fashioned ragu sauce

served over our homemade Papparedelle

Linguine Con Vongole – fresh manilla clams in our garlic and olive oil or marinara sauce

served over linguine

Penne E Gamberi – penne pasta tossed with fresh shrimp, broccoli florets and sundried tomatoes sautéed in a light garlic herbed brodino

Caratelli Con Cime – sweet sliced Italian sausage, sun dried tomatoes, broccoli rabe

in garlic and olive oil brodino

Tortellini Ventura – homemade tortellini pasta with sautéed chicken breast in a vodka sauce with diced

prosciutto then topped with a scoop of mascarpone cheese

Rigatoni Fiorentina – rigatoni pasta tossed with grilled chicken strips, baby spinach and mozzarella in a pink cream sauce

Penne Alla Vodka – imported prosciutto sautéed in a pink cream sauce

Eggplant or Chicken Parmigiana – served with spaghetti in our homemade pomodoro sauce

Chicken Marsala – medallions of chicken sautéed in a classic Marsala wine sauce with fresh mushrooms

Price Fix Number Two – 46

Veal Chop Pizzaiola (+9) – pan seared veal chop topped with peppers, onions, and fresh mushrooms sautéed in a sherry wine plum tomato sauce served with grilled asparagus

Veal Osso Bucco (+9) – braised veal shank in a brown demi glaze sauce served over risotto with the same savory sauce

Rib Eye Roberto (+9) – grilled choice rib eye steak served with sautéed vegetables and mashed potatoes with a sherry demi-glaze cream sauce on the side

Marinated Skirt Steak (+9) – tender choice skirt steak grilled to perfection and served with garlic mashed potatoes and sautéed vegetables

Lobster Fradiavlo (+9) – one, two pound lobster served with clams over Linguine in our spicy fradiavlo sauce

Cedar Plank Salmon – fresh salmon grilled on a cedar plank and dressed with a balsamic glaze, served with sautéed broccoli and roasted red potatoes

Chicken Carolina – fresh battered breast of chicken topped with imported prosciutto, broccoli, and melted mozzarella cheese in a garlic white wine sauce

Salmon Oregonata – baked salmon with seasoned bread crumbs served with roasted potatoes and sautéed vegetables

Chicken Rollatini – stuffed with a spinach ricotta and topped with melted mozzarella and a Madeira wine sauce served with sautéed vegetables and mashed potatoes

Gamberoni Risotto – grilled jumbo shrimp over a scampi vegetable risotto

Capellini Stella Di Mare – shrimp, scallops, and calamari in a marinara plum tomato sauce or fradiavlo sauce

Aqua Pazza – mussels, clams, shrimp and calamari in a filetto sauce over fresh Papparedelle

Braised Short Ribs – slow cooked boneless short ribs served with garlic mashed potatoes and carrots

Rigatoni Rabe – rigatoni pasta sautéed with broccoli rabe, tossed in a garlic and oil brodino, then topped with braised short ribs

Choice of Coffee or Tea

Choose a Dessert:

Homemade Cheesecake

Homemade Italian Cheesecake

Homemade Chocolate Cream Pie

Homemade Apple Pie