

Mother Day Menu

~Make any option Gluten Free for an additional \$3~

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

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

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

Clams on the half shell (4) – served with our homemade cocktail sauce

Italian Spring Rolls – fresh sausage meat sautéed with broccoli rabe, roasted peppers and fresh mozzarella wrapped in a light spring roll

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

Price Fix Number One – 40

St. Peters Franchese – egg battered St. Peter's Fish sautéed in a lemon butter wine sauce served with sautéed vegetables and roasted potatoes

Lobster Ravioli – topped with a champagne pink sauce sautéed with shrimp, cherry tomatoes, and asparagus

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

Tortellini Ventura – homemade tortellini pasta with sautéed chicken in a vodka sauce topped with a scoop of mascarpone cheese

Caratelli Con Cime – sweet sliced Italian sausage, sun dried tomatoes, broccoli rabe in garlic and olive oil brodino

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 Franchese – egg battered chicken breast in a lemon butter wine sauce served with roasted potatoes and sautéed vegetables

Price Fix Number Two - 45

Chilean Sea Bass (+8) – pan seared Chilean sea bass sautéed with artichoke hearts and roasted peppers in a light white wine sauce served over broccoli rabe

Surf & Turf (+8) – a 4oz filet mignon and lobster tail served with spinach and mashed potatoes

Steak Roberto (+8) – grilled choice rib eye steak served with sautéed spinach and mashed potatoes with a sherry demi-glaze cream sauce on the side

Veal Chop Milanese (+8) – breaded and baked veal chop topped with baby arugula, cherry tomatoes, sliced red onion, shaved Pecorino Romano cheese, and a balsamic glaze

Veal Ossobuco (+8) – braised veal shank in a demi glaze brown sauce over a bed of mushroom risotto in the same savory brown sauce

Veal Marsala – thinly pounded veal sautéed in our classic marsala wine sauce with fresh mushrooms served with mashed potatoes and sautéed vegetables

Marinated Skirt Steak - tender choice skirt steak, grilled to perfection, served with garlic mashed potatoes and sautéed vegetables

Cedar Plank Salmon – salmon cooked on a cedar plank, topped with a balsamic glaze, served with sautéed broccoli and roasted potatoes

Chicken Scarpariello – chicken, sausage, potatoes, & peppers in a white wine garlic Scarpariello sauce

Sole Oreganata – baked filet of sole topped with seasoned bread crumbs and served with roasted potatoes and sautéed vegetables

Chicken Rollatini – stuffed with a spinach ricotta and topped with melted mozzarella and a Madeira wine sauce

Gamberoni Risotto – grilled jumbo shrimp topped with a scampi sauce served over a bed of fresh vegetable risotto

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

Lobster Fra diavolo – one pound of lobster served with sautéed shrimp over linguine in our spicy fra diavolo sauce

Aqua Pazza – mussels, clams, shrimp and calamari in a fresh tomato sauce served over a bed of linguini

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

Salmon Trapani – caramelized walnut encrusted Norwegian salmon topped in our savory Dijon cream sauce served with mashed potatoes and fresh sautéed vegetables

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

Choose a Dessert:

Homemade Italian Cheesecake ~ Homemade Chocolate Cream Pie
Homemade Apple Crumb Cake ~ Homemade Apple Pie