

Easter Menu

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

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

Jumbo Shrimp Cocktail ~ served with our homemade horse radish sauce

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 - 40

St. Peters Franchese ~ egg battered and sautéed in a lemon butter wine sauce served over a bed of linguine

Lobster Ravioli ~ topped with a champagne pink sauce sautéed with mushrooms 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

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

Cavatelli 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

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

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 Trio Number Two - 45

Lamb Chop Ferdinand (+8) ~ Grilled lamb chop served over a bed of broccoli rabe with a side of roasted red potatoes and a mint jelly sauce

Surf and Turf (+8) ~ A 4 ounce filet mignon and a 4 ounce 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 Valencia (+8) ~ pan seared and baked veal chop encrusted in caramelized walnuts served with a madiera demi-glaze served with roasted potatoes and string beans

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

Veal Sorrentino ~ tender nature veal sautéed and layered with imported prosciutto, golden fried eggplant and topped with fresh homemade mozzarella in a light shallot sherry wine sauce

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

Sole Limóncello ~ pan seared filet of sole in a Limóncello wine sauce served over a bed of fresh vegetable risotto

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 Fradiavlo ~ one pound of lobster served with mussels over Linguine in our spicy fradiavlo 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 brodino, then topped with braised short ribs

Gluten Free - *Chicken and Kale Stuffed Ravioli* - sautéed in a garlic and herb sauce

Choose a Dessert @ Coffee or Tea:

Homemade Italian Cheesecake ~ Homemade Apple Crumb Cake

Homemade Apple Pie ~ Homemade Chocolate Cream Pie