

# 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. Peter's 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 Fradivolo** – 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 brodino then topped with braised short ribs

Choose a Dessert:

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