

# Father's Day 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

*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* – Served with our homemade horseradish sauce

## Price Fix Number One – 37

*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 mushrooms and asparagus

*Papparedelle Ragu* – Slow cooked beef brasciole in our old fashioned ragu sauce served over our homemade Papparedelle

*Linguine Con Tongole* – 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 All 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 - 42

*Steak Roberto (+7)* – 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 (+7)* – breaded and baked veal chop topped with baby arugula, cherry tomatoes, sliced red onion, shaved Pecorino Romano cheese, and a balsamic glaze

*Veal Osso Bucco (+7)* – braised veal shank in a demi glaze brown sauce over a bed of mushroom risotto in the same savory brown sauce

*Grilled Swordfish* – Marinated and grilled swordfish served over a bed of zucchini linguine and roasted red peppers

*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 Fradiallo* – one pound of lobster served with sautéed shrimp over linguine in our spicy fra diavlo 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*