

Happy Mother's Day

~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

Seafood Salad – seafood medley of shrimp, scallops, mussels & calamari, 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

Classic Caesar Insalata – hearts of romaine our homemade dressing with shaved Formaggio

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 – 42.

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 – finished in champagne pink sauce sautéed with shrimp, cherry tomatoes, & asparagus

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

Linguine Con Vongole – fresh manilla clam's 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 di Parma sautéed in a pink cream sauce

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

Chicken Marsala – chicken breast sautéed in marsala wine sauce and marsala wine with sautéed vegetables and roasted potatoes

Chicken Francese – Chicken with lemon white wine sauce

Price Fix Number Two – 46.

Veal Chop Capriciosa (+8) – breaded and baked veal chop topped with bruschetta of tomatoes & red onions, fresh mozzarella, and a balsamic glaze

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 Pizzaiola – thinly pounded veal sautéed in peppers mushrooms & onions in a sherry demi-glaze w/ roasted potato

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 vegetables and roasted potatoes

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

Linguine Frutta di Mare – shrimp, scallops & clam's w/ mussels 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 diavolo sauce

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

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

Sole Limoncello – baked filet of sole topped with Italian limoncello and mixed vegetables risotto

Choose a Dessert:

Homemade Italian Cheesecake * Tiramisu * Cannoli