

# Buona Pasqua ! 2019

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

**Cold Seafood Salad** – seafood medley of celery, carrots, red onions & peppers in a lemon vinaigrette

**Mozzarella Fresca** – homemade mozzarella, vine ripe tomato, basil and EVOO

**Calamari Fritti** – [half order] golden fried calamari served with pomodoro sauce

**Clams Oreganata** (4) – clams topped with our homemade seasoned bread crumbs

**Formaggio Insalata** – romaine hearts, red onion, diced fresh mozzarella, cucumbers, black olives, tomatoes and flame roasted peppers in a balsamic vinegar dressing

**Classic Caesar Insalata** – hearts of romaine with our homemade dressing topped with shaved pecorino romano cheese

**Jumbo shrimp Cocktail** (3) – served with our homemade cocktail sauce

**Italian Spring Rolls** – Fresh sausage sautéed with broccoli rabe, roasted peppers and fresh mozzarella wrapped in phyllo dough in a balsamic reduction

## Price Fix Number One – 39.

**St. Peters Francese** – egg battered in a lemon white wine sauce served w/ linguine

**Lobster Ravioli** – champagne pink sauce with mushrooms cherry tomato & shrimp

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

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

**Rigatoni Fiorentina** – tossed with grilled chicken strips, baby spinach and mozzarella in a pink cream sauce

**Tortellini Ventura** – sautéed chicken in a vodka sauce topped w/ mascarpone cheese

**Linguine & Clams** – served either your choice of red sauce or garlic & white wine

**Penne Alla Vodka** – imported prosciutto sautéed in a pink cream sauce

**Chicken Parmigiana** – with spaghetti in our homemade pomodoro sauce

**Chicken Marsala** – medallions of chicken sautéed in a classic Marsala wine sauce with fresh mushrooms

Price Fix Number Two - 44.

*Lamb Chop Ferdinand* (+7) – Grilled lamb chop served over a bed of broccoli rabe with a side of roasted red potatoes and a mint jelly sauce

*Steak Roberto* (+7) – Grilled choice rib eye steak served with mashed potato and sautéed vegetables with a sherry demi-glaze cream sauce on the side

*Veal Chop Capriciosa* (+7) – pounded breaded and baked topped tomato onion bruschetta and fresh mozzarella in 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

*Veal Pizzaiola* – tender nature veal sautéed in a pepper mushrooms & onion sauce

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

*Sole Oreganata* – pan seared filet of sole in a lemon butter & white wine sauce topped w/ seasoned breadcrumbs sauce served with vegetables & roasted potatoes

*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, mussels, scallops, clams & calamari in a marinara plum tomato sauce or fra diavolo sauce

*Lobster Fradiavlo* – one pound of lobster served with clams over Linguine in our spicy fradiavlo sauce

*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

Choose a Dessert:

*Italian Cheesecake*

*New York Cheesecake*

*Apple Pie*

*Tiramisu*