

Happy Valentine's Day!

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, and basil

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

Clams Oreganata (4) – clams topped with our homemade seasoned breadcrumbs

Formaggio Insalata – romaine hearts, red onions, diced fresh mozzarella, cucumbers, black olives, tomatoes and flame roasted peppers in a balsamic reduction

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)

Price Fix Number One – 43.

St. Peter's Fish Franchese – Pan seared tilapia in lemon butter & white wine sauce served over a bed of linguini

Heart Shaped Lobster Ravioli - cheese ravioli plum tomato sauce with cheese

Lobster Ravioli – champagne pink sauce with shrimp, asparagus and cherry tomato

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

Linguine Con Vongole – fresh manilla clams in garlic and olive oil or marinara sauce served over linguine

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 – medallions of chicken sautéed in a lemon butter and white wine

Price Fix Number Two - 49.

Marinated Skirt Steak – Tender choice steak grilled to perfection and served with garlic mashed potatoes

Marinated rib eye (+6) – w/mashed potato & vegetable in a cherry peppercorn cream sauce

Veal Chop Sorrentino (+6) – pan seared pounded veal chop topped with prosciutto, eggplant, melted mozzarella in a cherry demi-glaze sauce served with mushroom risotto.

Veal Osso Bucco (+6) – braised veal shank in a demi glaze brown sauce over a bed of risotto in the same savory sauce

Veal Pizzaiola – tender nature veal sautéed with peppers mushrooms & onion in sherry wine demi glaze & touch of filetto di pomodoro roasted potato & vegetables

Sole Oreganata – Baked filet of sole with seasoned bread crumbs served with assorted sautéed vegetables

Chicken Rollatini – stuffed with a spinach ricotta and topped with melted mozzarella and a Madeira wine sauce w/ mashed potato & vegetables

Gamberoni Risotto – grilled jumbo shrimp over a scampi vegetable risotto

Capellini Stella Di Mare – shrimp, scallops, and calamari in a marinara plum tomato sauce or fra diavolo sauce.

Lobster Fradiavlo – lobster & mussel's over Linguine in 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 Pan seared salmon encrusted with caramelized walnuts and Dijon mustard cream sauce served with mashed potatoes and vegetables.

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

Choose a Dessert:

Italian Cheesecake Chocolate Cream pie Apple pie

Gluten Free- Tiramisu Apple Pie Brownies