

## Easter Sunday Special Menu

### Salads

**House Salad \$ 3.95**  
Choice of dressing

**Insalata Caprese \$ 12.95**  
Tomatoes slices fresh mozzarella red roasted peppers basil and black olives drizzled with extra virgin olive oil and balsamic glaze.

### Soup

**Tortellini in Brodo Cup \$ 4.00 ~ Bowl \$ 8.00**  
**Minestrone Cup \$ 3.00 ~ Bowl \$ 6.00**

### Appetizers

**Sausage & Peppers \$ 15.95**  
Our Home made Barese sausage in white wine, garlic sauce with peppers

**Carciofi Fritti \$ 12.95**  
Egg washed fried artichoke hearts

**Calamari \$ 12.95**  
(Fried or Grilled)

**Oysters \$25.95 (6) / \$18.95 (6)**  
*On Half Shell / Rockefeller*

### Entrees

**Pasta con Vongole \$ 22.95**  
Linguine and fresh baby Manila Clams  
*(Red or white sauce)*

**Fettuccine Alfredo \$ 16.95**  
Homemade pasta tossed in Creamy cheese sauce.  
*(Add With shrimp \$20.00; with chicken \$4.00; with sausage \$5.00; with scallops\$20.00)*

**Lasagna Barese \$ 18.95**  
Our own home made with meat

**Ravioli di Carciofi al Campo e Mare \$ 29.95**  
Homemade pillow shaped pasta filled with artichokes and cheese served in a lemon butter sauce with capers and oyster mushrooms finished with broiled shrimp and jumbo scallops

**Pollo Cacciatore \$ 24.95**  
Chicken breasts sautéed in garlic and onions white wine with mushrooms, green and red peppers, black olives and a touch of marinara sauce served Vesuvio style potatoes and steamed Asparagus  
*(Other styles available ask your server)*

**Branzino Cileano Pizzaiola \$ 34.95**  
Succulent Chilean sea bass fillet sautéed in marinara sauce with red wine, fresh parsley, capers, garlic and onions served with asparagus and mashed potatoes

**Vitellino al Limone \$ 24.95**  
Veal medallion sautéed in light lemon butter sauce served with angel hair pasta asparagus.  
*(Other styles available ask your server)*

**Falda di Manzo Molise \$ 28.95**  
Skirt steak, marinated in garlic, lemon, oil and oregano, grilled to taste and served with Arugula and parmesan encrusted potatoes.

**Costola di Maiale Ripiena \$ 28.95**  
Pork Chop stuffed with four cheeses, prosciutto, topped with Marsala wild mushrooms sauce, served on a bed of roasted garlic and onions mashed potatoes with a side of broccoli

**Agnellino alla Griglia \$ 49.95**  
Domestic lamb loin chops marinated in fresh garlic, lemon and oregano grilled to perfection served with roasted onions and garlic mashed potatoes and Arugula salad

**Lobster Tail 9-10oz. \$ 49.95**  
Served with baked potato, broccoli, drawn butt and sour cream.

**Filet Mignon 8oz. \$ 49.95**  
Served with baked potato, broccoli, draw butter and sour cream

**No Plate Splitting Allowed. Thank You.**