

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.