

Mother's Day Menu

Salads

House Salad \$2.50

Insalata Caprese \$12.95

(Our own version~ Serves Two)

Soups

Minestrone \$3.00 (Cup)

Wild Mushrooms \$4.00 (Cup)

Appetizers

Carciofi Fritti \$12.95

Artichoke hearts, egg washed, pan fried served with Dijon mustard and lemon wedge.

Oyster (6) \$18.95

Raw or Rockefeller

Baked Clams (6) \$10.95

Little Neck baked with clam butter

Sausage & Peppers \$12.95

In white wine, oil and garlic sauce.

Calamari \$12.95

Grilled or Fried

Pastas

Tortellacci Bolognesi \$19.95

Large navel shaped homemade pasta filled with veal and beef tossed in our famous meat sauce and garnished with imported Parmiggiano cheese shavings

(Add: With Chicken \$4.00-Shrimp-\$10.00-Sausage \$6.00-Scallops \$20.00)

Pappardelle Vodka or Fettuccine Alfredo \$19.95

(Add: With Chicken \$4.00-Shrimp-\$10.00-Sausage \$6.00-Meat Balls \$6.00)

Linguine with Clams or Mussels \$19.95

In Marinara or White Wine Garlic and oil sauce.

Mamma Mia!!! \$32.95

Jumbo shrimp scallops sautéed in white wine, garlic, cherry tomatoes and artichoke hearts with oregano, basil, **hot** red pepper flakes and parsley served over homemade fettuccine pasta.

Entrees

Rollatini Scalloppini \$26.95

Chicken rolls filled with four cheeses and prosciutto sautéed in virgin olive oil with white wine, light tomatoes sauce, onions, wild mushrooms, herbs and spices served with broccoli and **our soon to be famous** mashed potatoes.

Pollo Pizzaiola \$24.95

Chicken breasts sautéed in marinara sauce with red wine, fresh parsley, capers, garlic and onions served with steamed asparagus drizzled with lemon infused virgin olive oil and **our soon to be famous** mashed potatoes.

Veal "Your Way" (Marsala, Piccata...) \$24.95

Falda di Manzo Molise \$28.95

Skirt steak, marinated in garlic, lemon, oil and oregano, grilled to taste served with Arugula and roasted parmesan encrusted potatoes.

Branzino Piccato \$34.95

Succulent Chilean sea bass fillet sautéed in light lemon butter sauce with capers and sun-dried tomatoes served with grilled asparagus and roasted red potatoes

Salmone Pesavento \$22.95

Wild caught Atlantic salmon fillet in classic white wine, virgin olive oil and garlic sauce enhanced with sliced Jalapenos served with potatoes and steamed broccoli.

NO SPLITS. REASONABLE SPECIAL REQUESTS CONSIDERED. ASK US