

HOLIDAY MENU



STARTERS

Oysters / 4.50 each / 22 per ½ dozen

Shrimp Tempura / 13
served with plum sauce

Octopus Romano / 18
fresh spanish baby octopus, simmered in pepper, onion, tomato

Homemade Gnocchi and Wild Boar Sausage / 18
sautéed with broccoli rabe, tomatoes, mushrooms, asparagus, olive oil, garlic

Fried Calamari / 18
served with marinara and spicy honey mustard

Prime Filet Mignon Carpaccio / 17
lemon, olive oil, capers, reggiano parmigiana, greens

Shrimp Cocktail / 18
served with cocktail sauce

Marinated Long-Stemmed Artichokes / 15
fresh mozzarella, roasted peppers, sopresatta, olives

Mussels or Clams / 17
red or white garlic wine sauce



SOUP & SALAD

Caprese Salad / 14
seasonal tomatoes, fresh mozzarella, basil, balsamic drizzle

Caesar Salad Small 9 / Large 14
romaine, signature caesar dressing, parmesan cheese, croutons

Roasted Beet Salad / 14
greens, roasted beets, goat cheese, caramelized apples, pine nuts

Spring Salad / 14
spring mix, dried cranberries, gorgonzola cheese, candied walnuts

Chef's Soup Special / 10
ask your server for today's selection

PASTA & RISOTTO

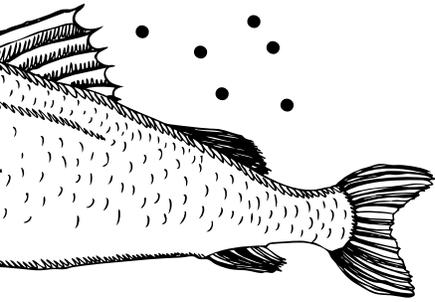
Penne Vodka / 22
prosciutto, tomato cream sauce

Spaghetti Bolognese / 23
signature meat sauce

Homemade Lobster Ravioli / 28
rock shrimp, cognac, pink cream sauce

Homemade Potato Gnocchi / 22
gorgonzola cream sauce

Risotto Fra Diavolo / 30
jumbo shrimp, baby shrimp, sea scallops



LAND & SEA

**served with oven roasted potato and fresh vegetables*

Parmesan Cutlet – Chicken 23 / Veal 25
topped with tomato sauce & mozzarella cheese

Marsala – Chicken 25 / Veal 30
sautéed in marsala wine sauce with mushrooms

Mediterranean – Chicken 28 / Veal 33
sautéed in lemon white wine sauce with shrimp, capers, artichokes

Pan Seared Sea Scallops / 34
garlic mash potato and vegetable

Norwegian Salmon* / 29
lemon vinaigrette

Grilled Jumbo Shrimp / 29
sautéed broccoli rabe, garlic mashed potato

Branzino* / 37
pan-seared with jumbo shrimp, diced tomatoes, basil, in chardonnay sauce

Chilean Seabass* / 38
grilled, sundried tomatoes, crab meat, pink cream

Grilled Lamb Chops / 38
rosemary, honey barolo demi-glaze

12 OZ NEW YORK STRIP STEAK* / 36

10 OZ FILET MIGNON* / 45

SIDES / 8

brussels sprouts / grilled asparagus
sautéed broccoli rabe / sautéed spinach
signature meatballs

KIDS / 14

Spaghetti and Meatballs

Chicken Tenders and Fries

Penne
butter, cream, tomato, or plain

