

Holiday Menu

Appetizers

Homemade
Mozzarella Caprese

Clams Oreganate

Eggplant Rollatini

House or Cesare Salad

Fried Calamari

Seafood Salad

Mini Meat Riceballs
Tomato Sauce

Grilled Octopus

Main Course

Pasta

Fagotini
Stuffed with Pear and Fontina
Vodka Sauce

Linguine alla Pescatore
Shrimp, Mussels, Clams,
Calamari, Lobster , Tomato Sauce

Homemade Paccheri
(Jumbo Rigatoni)
Bolognese Sauce

Homemade Lobster Ravioli
Salmon, Shrimp, Pink Sauce

Meat

Veal chop
Grilled, Shiitake Mushrooms over Spinach

Lamb Chops
Grilled w/ Rosemary over Spinach

Veal Ossobucco
with Risotto

Chicken or Veal
Parmigiana w/ Penne

Branzini
Grilled

Fish
served w/ Spinach

Chilean Sea Bass
Lemon, White Wine, Capers

Filet of Sole
Francese

Salmon
Shiitake Mushrooms

Select 1 Appetizer and 1 Main Course includes Coffee and Dessert... \$85 PP
Corkage Fee \$15 Per Bottle