Classic Sundays

Corkage Fee \$5
Not offered on Holidays





STARTERS

LOCAL LITTLE NECK CLAMS OREGANATO -\$16

Seasoned Breadcrumbs, Garlic, Lemon White Wine

PRINCE EDWARD MUSSELS POSILLIPO -\$16

Mild Spiced, Marinara Sauce

GRILLED CALAMARI-\$16

Fresh Tomato Bruschetta, Baby Arugula, Extra Virgin Olive Oil, Lemon, Balsamic Glaze

EGGPLANT PARMESAN - \$16

Lightly Breaded, Marinara, Fontina

SALADS

SALADS FOR TWO \$18

ROASTED BEET SALAD - \$13

Cherry Tomato, Red Onion, Cucumber, Baby Arugula, Truffle Pecorino Lemon Vinaigrette

GIARDINIERA SALAD - \$13

Arugula, Endive, Radicchio, Goat cheese Capers, Tomato, Grasso's Vinaigrette



ENTREES

MUSHROOM & ASPARAGUS RISOTTO -\$24

Shaved Parmigiano Cheese

FARFALLE - \$24

Spinach, Gorgonzola, Marinara

LINGUINI FRUTTI DI MARE - \$30

Calamari, Prince Edward Island Mussels Shrimp, Garlic, Touch of Tomato

LINGUINE CLAM - \$24

Little Neck Clams Light Tomato or Garlic, White Wine

PAELLA RISOTTO -\$24

Chicken, Shrimp, Chorizo, Peas, Light Tomato Sauce

PENNE & BROCOLI RABE \$28

Shrimp, Kalamata Olives, Tomato, Garlic & Oil
Substitute Zucchini Linguini + \$6

FLOUNDER & SHRIMP FRANCHISE \$30

Egg Battered, Lemon, White Wine, Basmati Rice, Sauteed Spinach

SHRIMP SCAMPI -\$30

Toasted Seasoned Bread Crumbs, Garlic, Lemon, White Wine, Saffron Risotto, Sauteed Spinach

CHICKEN VALDOSTANO -\$25

Lightly Breaded, Prosciutto di Parma, Fontina, Mushroom Demi Glace, Yukon Gold Mash Potatoes, Vegetable Medley

CHICKEN ALA VODKA PARM -\$25

Lightly Breaded, Light Tomato, Touch of Cream, Fontina Served Over Linguini

BONELESS CHICKEN SCARPARIELLO -\$25

Rosemary, Sweet Sausauge, Black Olives Roasted Potatoes, Vegetable Medley

