

I Primi

(choose one)

Calamari Alla Gia

Pan-sauteed with banana peppers in garlic butter.

Toasted Ravioli

Lightly breaded with marinara.

Shrimp Cocktail

Mozzarella in Carozza

Pan-fried mozzarella served over marinara.

Zuppa - Insalate

(choose one)

Pasta E Fagioli

Chicken Escarole

Caesar Salad

Garden Salad

Entrées

Gnocchi Sorrentina

Light homemade potato dumplings tossed in our San Marzano tomato sauce with fresh mozzarella and basil.

Involtini Di Pollo Alla Saltimbocca

Breaded chicken breast stuffed with prosciutto, fontina & mozzarella cheese, mushrooms and roasted red peppers.

Finished with a Marsala cream sauce.

Misto Italiano

A sampling of everything! Chicken parmesan, eggplant rollatini, grilled Italian sausage, meatballs, toasted ravioli and penne marinara.

Vitello Parmigiana

Tender select veal lightly breaded and served parmigiana style with penne marinara.

Vitello Ripeno

Top round of veal, breaded and stuffed with herbed ricotta cheese, spinach and lobster meat.

Linguine Frutti Di Mare

Shrimp, scallops, littlenecks, mussels and calamari sauteed in a light plum tomato sauce and served over linguine.

Misto Di Pesce

Broiled haddock, jumbo shrimp, and sea scallops topped with seasoned breadcrumbs and finished with a garlic butter.

Pesce Spada Amalfi

Fresh swordfish, francese style, served over a shrimp and asparagus risotto.

Bistecca Oscar

Ribeye steak, grilled and topped with jumbo lump crab meat, grilled asparagus and hollandaise.

Filetto Di Manzo Wellington

Filet mignon topped with a mushroom duxelle and wrapped in a puff pastry. Baked in the oven and finished with a port wine reduction.

Dessert

Homemade Cannoli | Strawberry Cheesecake | Chocolate Mouse

\$75 per person / all inclusive | **Complimentary Prosecco Toast**