

Easter Menu

SUNDAY, APRIL 21, 2019

APPETIZERS

Point Oysters served with a Shallot Red Vinaigrette 16.

Antipasto di Mare 24.

Calamari Frito 16.

Sautéed Mussels and Clams 17.

SOUPS

Pasta Fagioli 8.

Clams and Crab Corn Soup 9.

SALADS

Grilled Scallops with Baby Arugula, Cherry Tomatoes, Caper Berries & Avocado in a Lemon EVOO 18.

Spinach Salad with Goat Cheese & Beets in Balsamic Vinaigrette 9.

PASTAS

Lamb Ragu with Choice of Pasta 18.

Gnocchi Bolognese 17.

Risotto alla Pescatore 30.

Linguini Vongole in a Red or White Sauce 20.

Ravioli al Pomodoro 16.

ENTREES

Agnello alla Griglia – Lamb Chops 38.

Lamb Shank with Peas & Mushrooms in a tomato-based Sauce 38.

Grilled Filet Mignon choice of Porcini Mushrooms or Gorgonzola Sauce 40.

20 oz. Dry Aged Rib Eye Steak 44.

Surf & Turf - Sautéed Lobster Tail & Grilled Filet Mignon 56.

Grilled Salmon with Spinach & Mushrooms 28.

Filet of Branzino with a Capers-Black Olive Sauce 36.