

MENU #1

“CREATE YOUR OWN” ITALIAN MENU



APPETIZERS

****please pick 4****

Served family style

Mozzarella Caprese
Crab Stuffed Mushrooms

Rice Balls
Fried Bocconcini with Pesto

Fried Calamari
Prosciutto di Parma with Fruit

MAIN

****please pick 2****

Served as a plated tasting (both items served on one plate)

Pollo Valdostana
*chicken breast, ham, mozzarella,
cream sauce, mushrooms*

Veal Limone
*veal scallopini, white wine,
lemon, capers*

Salmon Belladonna
*filet of salmon, white wine, cream,
topped with shrimp*

Pollo Parmigiana
*breaded chicken breast,
parmigiano, mozzarella, tomato*

Veal Pizzaiola
*veal scallopini, olives, oregano,
capers, tomato*

Salmon Caperi
*filet of salmon, white wine, lemon,
capers*

Pollo Marsala
*chicken breast, marsala wine,
mushrooms*

Veal Marsala
*veal scallopini, marsala wine,
mushrooms*

Salmon Pizzaiola
*filet of salmon, olives, oregano,
capers, tomato*

Veal Ferraris
*veal scallopini, eggplant,
mozzarella, tomato*

PASTA

****please pick 1****

Served family style with vegetable of the day

Rigatoni Cardinale
*Rigatoni, half cream,
half tomatoes and mushrooms*

Gnocchi Della Mamma
*Potato dumplings, cream,
gorgonzola, parmigiano*

Rigatoni Nonna
*Rigatoni, homemade half meat,
half cream sauce*

Penne Basilico
penne, tomato, fresh basil

Farfalle Alfredo
bowtie, cream, parmigiano

DESSERT

****please pick 1****

Chocolate Stefano

Ferrari's Tiramisu

Debbie's Cheesecake

Crème Brulee

Italian Surprise

layered sponge cake, soaked in espresso & Italian liqueur, three layers of pistachio, vanilla & chocolate ice cream encased with sponge cake drizzled in espresso, topped with white meringue, served with hot chocolate sauce

MENU #2
SARDINIAN SURF & TURF MENU



APPETIZERS

Served family style

Fried Calamari
Mozzarella Caprese
Mama's Focaccia Bread
Prosciutto & Seasonal Fruit

MAIN

*Served as a plated tasting
(both items served on one plate)*

Grilled Rack of Lamb
2 lamb chops with garlic & fresh rosemary

Jumbo Shrimp
*three jumbo shrimp cooked in our wood
burning oven with garlic and olive oil*

*Served family style
(placed in the middle of the table to share)*

Pasta
penne carbonara

Vegetables
fresh sauteed vegetables

DESSERT

Italian Surprise
*layered sponge cake, soaked in espresso & Italian liqueur, three layers of pistachio, vanilla & chocolate
ice cream encased with sponge cake drizzled in espresso, topped with white meringue,
served with hot chocolate sauce*

****All menu items and pricing are seasonal and subject to change*****

MENU #3
TUSCAN SURF & TURF MENU



APPETIZERS

Served family style

Rice Balls
Roasted Red Peppers
Portabella Mushroom

Fried Calamari
Mozzarella Caprese
Mama's Focaccia Bread

MAIN

*Served as a plated tasting
(both items served on one plate)*

Filet Mignon
*4 oz filet grilled medium rare,
served with pepper sauce*

Sea Bass al Forno
sea bass roasted in our wood burning oven

*Served family style
(placed in the middle of the table to share)*

Pasta
penne with spicy tomato sauce

Vegetables
fresh sauteed vegetables

DESSERT

Italian Surprise

layered sponge cake, soaked in espresso & Italian liqueur, three layers of pistachio, vanilla & chocolate ice cream encased with sponge cake drizzled in espresso, topped with white meringue, served with hot chocolate sauce

All menu items and pricing are seasonal and subject to change*

MENU #4
CHEF'S "CHOICE-OF" MENU



APPETIZER

Served family style

Italian Cheese & Charcuterie

*prosciutto di parma, mortadella, soppressata, parmigiana,
bocconcini, grapes, olive oil, mamma's focaccia*

MAIN

Choice of one entrée per person

Served with vegetable of the day

Veal Chop Ferrari's

grilled, bone-in veal chop stuffed with mozzarella & prosciutto

Double Filet Mignon

grilled aged angus beef served with brandy cream, peppercorn sauce on the side

Chilean Sea Bass

oven roasted sea bass topped with crab meat

PASTA

Served family style

Penne Basilico

penne, tomato, fresh basil

DESSERT

Choice of one dessert per person

Chocolate Stefano

*rich mousse made with Belgian chocolate & hazelnut butter,
finished with whipped cream, chocolate shavings & toasted hazelnuts*

Ferrari's Tiramisu

*sponge cake, soaked with espresso & amaretto liquor,
draped with mascarpone cream & Belgian chocolate shavings*

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MENU #5
CHEF FRANCESCO'S TABLE



APPETIZER

Choice of one per person

Carpaccio

w/ mamma's focaccia bread

OR

Prosciutto di Parma with Seasonal Fruit

MAIN

Choice of one entrée per person

Veal Osso Bucco

Braised for 5 hours with fresh vegetables, tomato, chicken broth, and Barolo wine.

Served with 4-cheese gnocchi sardi

Lobster a la Francesco

Lobster, mushrooms, heavy cream, shallots, topped with parmigiana cheese, finished in the wood burning oven. Served with vegetables and pasta fra diavolo.

Steak a la Ferrari's

6 oz prime filet pounded, cooked with shallots, garlic, Dijon mustard, chives, worcestershire, brandy and flamed tableside. Served with roasted brussels sprouts.

DESSERT

Cherries Jubilee a la Francesco

Served over homemade vanilla ice cream

Flamed Tableside

****Maximum 12 guests for this menu***

****Wine must be pre-ordered***

****Order must be placed 5 days ahead of time.***

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