## Mother's Day Menu

**28 per person** Choose one Appetizers, one Entrees

Dessert selection starting at 2.50 extra

Tax and tip not included

NO Sharing

## **Appetizers**

#### **BRUSCHETTH GENOVESE**

FRESH TOMATOES, ONIONS, SEASONED WITH PESTO, FRESH MOZZARELLA ON TOASTED BREAD, TOPPED WITH PARMESAN CHEESE

#### HOUSE SALAD

ROMAINE LETTUCE AND SPRING MIX, WITH TOMATO, CUCUMBERS

#### IX, ROMAINE LET

CfIPRESE (WITH PROSCIUTTO ADD 2)

FRESH TOMATO AND MOZZARELLA SLICED & SEASONED WITH FRESH BASIL & OLIVE OIL

#### MUSSELS AL SALTO

LARGE MUSSELS ON THE HALF SHELL SAUTEED WITH, GARLIC, OREGANO, OLIVE OIL, YOUR CHOICE OF RED OF WHITE SAUCE ADD 4

#### EGGPLANT ROLLATINO

EGGPLANT SLICES ROLLED & FILLED WITH RICOTTA
CHEESE, SPINACH & LACED WITH
TOMATO SAUCE ADD 2

## PASTA E FACIOLI

TRADITIONAL WHITE & RED BEAN SOUP WITH PASTA

#### CHESHR SALAD\*

ROMAINE LETTUCE, PARMESAN CHEESE & OUR OWN CAESAR DRESSING

#### MENTBALLS RICOTTA

BEEF AND PORK MEATBALLS IN A TOMATO SAUCE TOPPED WITH A SCOOP OF FRESH RICOTTA CHEESE

ADD 2

#### FRIED CALAMARI

FRESH CALAMARI, FRIED & SERVED
WITH YOUR CHOICE OF
MILD OR SPICY SAUCE
ADD 5

#### NAPOLEONE ADD 2

GRILLED PORTOBELLO, ROASTED PEPPERS, GRILLED EGGPLANT, TOMATO MOZZARELLA WITH OLIVE OIL & BALSAMIC VINEGAR

## **Main Course**

#### FETUCCINE ALFREDO WITH CHICKEN

FETUCCINE IN A CREAMY PARMESAN CHEESE SAUCE WITH CHICKEN SHRIMP ADD 2

# LINGUINE OR LOBSTER RAVIOLI FRUTTI DI MARE

LINGUINE WITH GARLIC, OLIVE OIL, WHITE WINE, SHRIMP, CALAMARI, CLAMS, MUSSELS IN A RED OR WHITE SAUCE ADD 3

#### DENNE VODKA WITH CHICKEN

PENNE PASTA WITH VODKA, ONIONS, SUN DRIED TOMATO IN A CREAMY TOMATO SAUCE
WITH SHRIMP ADD 2

#### CAPELLINI CINQUE TERRE WITH CHICKEN

ANGEL HAIR PASTA, SERVED IN A SAUCE OF GARLIC,
RAISINS, WALNUTS & SPINACH
IN A PINK TOMATO CREAMY PESTO SAUCE
WITH SHRIMP ADD 2

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HOMEMADE PASTA, ROLLED IN A FILLING OF SAUSAGE, BEEF AND VEAL, BAKED & SERVED IN A CREAMY MUSHROOM TOMATO CREAM SAUCE

### **Main Course**

# Entrée served with Pasta, Vegetables (Broccoli) may be substituted, Spinach add 1.5 you may add(4 shrimp \$5) or (6ozLobster Tail \$9)

#### LOBSTER PRIMA DONNA

SERVED IN A CREAMY MUSHROOMS, ONIONS, ARTICHOKE LOBSTER SAUCE 6 OZ MAINE LOBSTER TAIL WITH SHRIMP ADD 6 DOUBLE TAIL ADD 14

#### GRIGLIATA (LAMB - STEAK - PORK - CHICKEN)

GRILLED SEASONED WITH OLIVE OIL, GARLIC AND FRESH ROSEMARY SERVED WITH POTATOES AND VEGETABLE
ANGUS NY STRIP STEAK 120Z ADD 5 / 160Z ADD 9 / 200Z ADD 15

16 OZ CENTER CUT PORK 0 RACK OF LAMB CHOPS ADD 6

#### VEAL CHOP FIORENTINA

VEAL CHOP STUFFED WITH SPINACH AND CHEESE SAUTEED IN A CREAMY WHITE WINE MUSHROOMS FRESH ROSEMARY SAUCE ADD 6

#### PARMICIALITY

CHOICE OF **CHICKEN OR EGGPLANT** BREADED TOPPED WITH MARINARA SAUCE AND MOZZARELLA CHEESE **VEAL ADD 2** 

#### MARSALA

CHICKEN OR PORK SAUTÉED WITH MUSHROOMS, SHALLOTS, LIGHT MARSALA WINE SAUCE

VEAL ADD 2

#### SICILIANO

SAUTÉED , FRANCESE STYLE, GARLIC, MUSHROOMS, CAPERS, ONIONS, PEPPERS, OLIVES, WINE LEMON SAUCE, OVER PASTA VEAL ADD 2

#### **RIPIENO**

BREADED PORTOBELLO MUSHROOMS STUFFED WITH RICOTTA AND SPINACH BAKED IN A CREAMY GARLIC, MUSHROOMS SPINACH WHITE WINE SAUCE OVER PASTA

CHICKEN AND PORTOBELLO ADD 4

VEAL AND PORTOBELLO ADD 6

#### ROMINO

Veal scallopine sautéed & topped with spinach, sun-dried tomatoes, mozzarella, in a lite white wine sauce

CHICKEN ADD 2 VEAL ADD 4

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MEDITERRANEAN SEA BASS SERVED PAN SEARED WITH A LIGHT GARLIC. ROSEMARY. WHITE WINE. LEMON BUTTER SAUCE WITH PASTA GARLIC. OLIVE OIL

#### LIVORNESE

SAUTÉED WITH FRESH GARLIC, OREGANO, OLIVES, CAPERS, ONIONS LITE WHITE WINE TOMATO SAUCE

TILAPIA 0 / SALMON ADD 2 / GROUPER ADD 2 / RED SNAPPER ADD 3

#### FLOUNDER PRINCIPESSA

FLOUNDER STUFFED WITH CRABMEAT TOPPED WITH SHRIMP SERVED IN A CREAMY PINK LOBSTER SAUCE ADD 2

#### SEA BASS CATADIA

CHILEAN SEA BASS PAN SEARED SERVED OVER SAUTEED WHITE BEANS WITH ONIONS, FRESH HERBS, TOPPED WITH BRUSCHETTA SERVED WITH BROCCOLI ADD 6