



MOTHERS DAY LUNCH

APPETIZERS

- CAPRESE SALAD FRESH MOZZARELLA, TOMATOES, FRESH BASIL & BALSAMIC REDUCTION \$12
- FRIED CALAMARI SERVED WITH MARINARA SAUCE & SPICY MAYO \$14
- JUMBO SHRIMP COCKTAIL COCKTAIL SAUCE \$16
- CHARCUTERIE BOARD PARMIGIANO, GOAT CHEESE, GRAPES & ROASTED WALNUTS, PROSCIUTTO, SOPPRESSATA, OLIVES & RED ROASTED PEPPERS \$18
- POLPETTI MEATBALLS & MARINARA SAUCE \$14
- PICCOLA PARMIGIANA EGGPLANT, MARINARA, MOZZARELLA \$14
- RAW OYSTERS HALF DOZEN \$21

SALADS

- HOUSE SALAD CUCUMBERS, ONIONS, GREEN PEPPERS, KALAMATA OLIVES, CARROTS, TOMATOES, WITH BALSAMIC DRESSING \$8
- CAESAR SALAD ROMAINE, CAESAR DRESSING, CROUTONS, PARMIGIANO SHAVINGS \$10
- MISTA GOAT CHEESE MIXED GREENS, CRUMBLIED GOAT CHEESE, RED GRAPES, CARAMELIZED ONION & SESAME SEED VINAIGRETTE \$12
- PEAR SALAD ARUGULA, MERLOT PEARS, BLEU CHEESE, PECANS & CHAMPAGNE VINAIGRETTE \$14
- BURRATA SALAD - FRESH MOZZARELLA, PROSCIUTTO, CHERRY TOMATOES, ARUGULA, BALSAMIC \$19

PASTA

- FETTUCCHINE ALFREDO CLASSIC CREAMY DELIGHT \$23
- FETTUCCHINE BOLOGNESE TRADITIONAL GROUND BEEF & TOMATO SAUCE \$25
- FETTUCCHINE PESTO POLLO ALFREDO CREAM SAUCE, PESTO & CHICKEN \$26
- LASAGNA AL FORNO BAKED LAYERS OF LASAGNA, RICOTTA, BOLOGNESE SAUCE & MOZZARELLA \$28
- RAVIOLI CARDINALE RICOTTA STUFFED RAVIOLI IN TRADITIONAL CREAMY ROSÉ SAUCE \$25
- WILD MUSHROOM RAVIOLI TRUFFLED SAGE BUTTER SAUCE \$27
- SPAGHETTI POMODORO MARINARA SAUCE & FRESH BASIL \$23
- SPAGHETTI POLPETTI MARINARA & MEATBALLS \$25
- SPAGHETTI PUTTANESCA CAPERS, KALAMATA OLIVES, ANCHOVIES IN A MARINARA SAUCE \$25
- RIGATONI CARNE BOLOGNESE SAUCE, SAUSAGE & MEATBALLS \$28
- RIGATONI FUNGHI MUSHROOMS, PEAS, PROSCIUTTO IN COGNAC CREAM SAUCE \$26
- PENNE ALLA VODKA CLASSIC VODKA ROSÉ SAUCE \$24
- PENNE TERRA NOSTRA CREAMY GOAT CHEESE SAUCE AND SUN-DRIED TOMATOES \$25
- GNOCCHI BRIE & PORTOBELLO RAPINI, PORTOBELLO MUSHROOMS, BRIE SAUCE & TOUCH OF OUR FAMOUS RED WINE DEMI-GLACE \$27

ITALIAN CLASSICS

- EGGPLANT PARMIGIANA EGGPLANT, MARINARA, MOZZARELLA SERVED WITH PENNE \$28
- CHICKEN PICCATA CAPERS & LEMON BUTTER SAUCE SERVED WITH LINGUINE \$29
- CHICKEN PARMIGIANA LIGHTLY BREADED CHICKEN, MOZZARELLA, MARINARA SERVED WITH LINGUINE \$29
- CHICKEN MARSALA MARSALA WINE SAUCE & MUSHROOMS SERVED WITH PENNE \$29
- VEAL PARMIGIANA LIGHTLY BREADED VEAL, MOZZARELLA, MARINARA SERVED WITH LINGUINE \$37
- VEAL PICCATA CAPERS & LEMON BUTTER SAUCE SERVED WITH LINGUINE \$36
- VEAL MARSALA MARSALA WINE SAUCE & MUSHROOMS SERVED WITH PENNE \$36

STEAKS & SEAFOOD

- PRIME RIB 8OZ OR 12OZ SERVED WITH MARKET VEGETABLES \$34 / \$44
- FILET MIGNON RED WINE DEMI-GLACE, SERVED WITH MARKET VEGETABLES \$49
- SURF N TURF FILET MIGNON RED WINE DEMI-GLACE & LOBSTER TAIL \$65
- VEAL CHOP PORTOBELLO & CHIANTI DEMI-GLACE, SERVED WITH MARKET VEGETABLES \$52

(ALL STEAKS ARE SERVED WITH MARKET VEGETABLES)

- SALMON PICCATA CAPERS, & LEMON BUTTER SAUCE SERVED WITH LINGUINE \$35
- LOBSTER TAIL RISOTTO SHRIMP & SCALLOPS & SAFFRON RISOTTO WITH PEAS \$52
- AL PESCATORE SHRIMP, CLAMS, MUSSELS, LOBSTER & SQUID, LINGUINE IN FRA DIAVOLO SAUCE \$39