

Merry Christmas and Happy New Year

Antipasto Caldo

Fried Calamari w/ Julienne Zucchini Baby Shrimps	\$12.95
Baked Clams	\$12.95
Mussels Fra Diavolo - Served w/ Garlic Country Bread	\$12.95
Crabcake in a Bisque Sauce	\$15.95
Hot Antipasto For 2	\$27.95
Grilled Baby Octopus	\$14.95
Seppie Terracotta -served w/ sliced artichoke, black olives, cherry tomato white wine sauce topped with tough of bread crumbs	\$17.95

Antipasto Freddo

Frutti Mare	\$12.95
Octopus Salad	\$12.95
Oyster Cocktail	\$15.95
Shrimp Cocktail - Served in a martini glass with Jumbo Crabmeat	\$15.95
Burrata - w/ wr peppers, prosciutto di Parma balsamic glaze	\$15.95

Salad

Avocado Salad - Endive fenell avocado asparagus heart of palm and cherry tomatoes topped with crabmeat in a creamy lemon vinaigrette	\$15.95
Arugula - Arugula cranberries asian pears crispy pancetta gorgonzola candied walnuts honey apple cidar vinaigrette	\$13.95
Tre-Color - Arugula endive radicchio topped with shaved grana padana balsamic vinegrette ...	\$11.95
Pomogranade - arugula fenell pomogranade fuyu persimmon toased hazelnut topped w/ fried goat cheese white balsamic honey vinegrette	\$13.95
Classic Ceasar Salad	\$9.95

Pasta

Linguine - con Vongole chopped shrimps	\$18.00	Rigatoni Filetto di Pomodoro	\$16.00
Julienne zucchini w/ garlic sauce	\$18.00	Penne Vodka Sauce	\$16.00
Spaghetti Mala Femmina w/ 5oz. of lobster tail	\$28.00	Risotto Frutti di Mare - Calamari, shrimp, mussels, little neck with sauce	\$25.00
little neck mussels shrimps in a brandy sauce	\$28.00		
Lobster Ravioli with asparagus shitakee cherry tomato in a white wine sauce	\$18.00		

Entrees

Gamberoni in Padella - Shrimp stuffed w/ crabmeat served in a lemon risotto	\$28.00
Salmone - Pan seared in a pomogrenade champagne sauce	\$26.00
Bistecca - Grilled Black angus steak topped with sauteed mushrooms, spinach, shrimps garlic sauce and s.d.t.	\$34.00
Veal Chop Sorrentina - Nature Veal Chop topped with sliced eggplant, tomato, mozzarella in a marsala brown sauce	\$36.00
Pork Chop Campagnola - Mixed pepper onion, mushroom, and potato in a garlic sauce	\$25.00
Chicken Rollatine - Stuffed spinach prosciutto, mozzarella in a mushroom marsala brown sauce ..	\$25.00
Branzino Muniere over Spinach	\$29.00
Filet Mignon with mix mushrooms in a port wine sauce topped with gorgonzola	\$36.00
Lamb Shank served in a brown sauce with taghatelle	\$36.00
Veal Spedini Siciliano	\$26.00

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Broccoli Rabe \$M/P

Spinach \$7.00

Tuscan Fries \$7.00