



# Christmas Eve Dinner

## STARTER

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choice of one

### FRIED CALAMARI

marinara sauce

### EGGPLANT STACK

fried eggplant, fresh mozzarella, roasted red peppers, pesto, olive oil balsamic glaze

### WARM OVOLINE

lightly roasted with prosciutto, served over fresh seasoned arugula, olive oil, & fig jam

### SHRIMP BRUSCHETTA

grilled cauliflower flatbread, diced tomatoes, fresh basil, grana cheese, & chilled extra-large shrimp

### MOZZARELLA STICKS

tomato sauce

### BAKED CLAMS

chopped fresh clams, breadcrumbs, tomatoes, lemon, butter, garlic & wine

## SOUP OR SALAD

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choice of one

### HOUSE SALAD

choice of: Italian, Balsamic, Balsamic Gorgonzola, Ranch, Thousand Island, Honey Mustard or Caesar Dressing

### CLASSIC CAESAR

with house made croutons & shaved parmesan

### LOBSTER BISQUE

Traditional favorite - sherry & cream

## KIDS MENU

**STARTER**    MOZZARELLA STICKS OR CHICKEN SOUP OR SALAD

**ENTRÉE**    SEE CHILDREN'S MENU    **DESSERT**    **ICE CREAM**

Please inform your server or manager of any food allergies.    Menu items may change without notice.

# ENTRÉE

## PENNE ALLA VODKA

choice of one  
sautéed with prosciutto, pancetta,  
red onions, vodka, tomato cream sauce  
with choice: chicken, shrimp, sausage

## STEAK SORRENTO

tender sliced petite filet topped with sauteed  
mushrooms, onions, butter, garlic, & white  
wine served with ricotta whipped potatoes

## RAVIOLI

burrata filled pockets of pasta, tomato cream  
sauce with sweet peas, and burrata cheese

## EGGPLANT PARMIGIANA

layered with mozzarella, marinara sauce &  
parmesan cheese served with penne pasta

## CHICKEN OR VEAL

### PARMIGIANA

breaded cutlet, mozzarella, tomato sauce  
with spaghetti pasta

### SPICY SCAMPI

breaded cutlet, with mushrooms, butter, garlic  
wine, & spicy hot cherry peppers  
served with roasted potatoes

### BURRATA

breaded veal or sauteed chicken breast,  
in a light cream sauce with diced tomato  
& spinach topped with creamy burrata  
over penne pasta

### CHICKEN

### FRANCESE, LIMONE, OR MARSALA

over penne pasta

### SCARPARELLO

sautéed with potatoes, sliced sausage, butter,  
wine, garlic, sweet & hot vinegar peppers

## PASTA & CLAMS

fresh little neck clams simmered in  
white wine, butter, garlic & parsley with  
chopped clams over linguini pasta

## SEAFOOD RISOTTO

scallops, shrimp & lump crab, roasted red  
pepper, zucchini risotto with butter & cream

## SEAFOOD POT

### *Feast of the Seven Fishes*

shrimp, scallops, calamari, mussels,  
clams, tilapia, and 3 oz. lobster tail,  
over linguini

| scampi, marinara, or fra diavolo |

## FRITTO MISTO

lightly floured & fried, shrimp, scallops,  
calamari, tilapia, 3 oz. lobster tail  
served with penne pasta

## PAPPARDELLE SAUTÉ

3oz. lobster tail, shrimp, scallops, asparagus,  
tomato-cream sauce, grated parmesan

## SHRIMP FRANCESE

shrimp dipped in flour & egg  
pan sautéed with lemon, butter & wine,  
served over creamy risotto

## STUFFED SALMON

breadcrumbs, snow-crab, lemon, butter,  
garlic & wine served over fresh spinach

## SHRIMP & SCALLOPS

lemon, butter, garlic, parsley & chardonnay  
wine served over linguini pasta

STARCH AS SIDE MAY BE SUBSTITUTED WITH SAUTEED BROCCOLI

~ FROM OUR FAMILY TO YOURS ~

“A HEALTHY CHRISTMAS AND HOLIDAY SEASON TO ALL”



For your convenience 20% service will be added to each check Adults \$59.95 children \$20.95