

# Mother's Day

2024

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## STARTERS

### SHRIMP COCKTAIL

*cocktail sauce*

### BURRATA

*Vine ripe tomatoes, fresh basil, thinly sliced prosciutto di Parma, fig balsamic glaze, and olives*

### EGGPLANT ROLLATINI

*Stuffed with ricotta cheese, spinach & parmesan topped with marinara sauce & baked with mozzarella*

### FRIED CALAMARI

*Lightly floured seasoned & fried  
Served with marinara sauce*

### MOZZARELLA STICKS

*Breaded & fried  
Served with tomato sauce*

### BAKED CLAMS

*Chopped fresh clams, breadcrumbs, lemon, butter, garlic, wine*

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## SOUP OR SALAD

### TOSSED HOUSE

CHOICE OF: ITALIAN, BALSAMIC, BALSAMIC GORGONZOLA, RANCH, HONEY MUSTARD OR CAESAR DRESSING

### CLASSIC CAESAR

WITH HOUSE MADE CROUTONS & SHAVED PARMESAN

### LOBSTER BISQUE

TRADITIONAL FAVORITE - SHERRY & CREAM

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## CHILDREN'S MENU

### STARTER CHOICE

MOZZARELLA STICKS | SOUP | SALAD

### ENTRÉE CHOICE

PASTA | CHICKEN | PIZZA SLICE

### DESSERT

SCOOP OF ICE CREAM  
*chocolate or vanilla*

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## ENTRÉE CHOICE

### CHICKEN OR VEAL PARMIGIANA

*Breaded Cutlet - baked with mozzarella topped with tomato sauce*

### CHICKEN FRANCESE OR MARSALA

*Egg battered & pan sauteed with lemon, butter & wine **OR** floured & pan sauteed in a mushroom Marsala wine sauce*

### EGGPLANT PARMIGIANA

*Layered eggplant with mozzarella, marinara sauce & parmesan cheese*

### CHICKEN OR VEAL CAPRICOSSA

*Breaded cutlet, roasted potatoes, chilled diced tomatoes, red onions, fresh mozzarella & basil, drizzled with balsamic vinaigrette*

### SHRIMP FRANCESE

*Dipped in flour and egg, sauteed in lemon, butter, garlic, & wine*

### SALMON (gf)

*Lemon, butter, garlic, & wine*

### STEAK & LOBSTER +\$10.00

*5 oz. Stuffed Lobster Tail with bay scallops' scampi style with 8oz. NY strip*

### NY STRIP (gf) +\$10.00

*Seasoned & Grilled, Pizziola, or Sorrento*

### CHICKEN BURRATA

*Flour dipped chicken breast sautéed in a cream sauce with diced tomatoes & spinach topped with creamy burrata*

### ITALIAN TRIO

*CHOOSE ON FROM EACH LINE*

*CHICKEN OR VEAL PARMIGIANA  
EGGPLANT PARMIGIANA OR ROLLATINI  
BAKED CAVATELLI OR MANICOTTI*

### SHORT RIB RIGATONI

*Short rib ragu topped with shaved parmesan*

### PENNE ALLA VODKA OR PASTA & BROCCOLI

*Prosciutto, pancetta, red onions, vodka, tomato cream sauce **OR**  
Sauteed broccoli with fresh garlic & olive oil  
**ADD SHRIMP OR CHICKEN OR SAUSAGE***

### PASTA SAUTÉ

*3oz. Lobster, Shrimp, Bay Scallops & fresh asparagus sautéed in a tomato cream sauce with Pappardelle pasta & grated cheese*

### CAVATELLI BROCCOLI RABE

*Crumbled sausage, red bell peppers, broccoli rabe sautéed with garlic & olive oil tossed with cavatelli pasta*

### SEAFOOD POT

*Shrimp, Bay Scallops, Calamari, Mussels, Clams, and 3 oz. Lobster Tail scampi, marinara, or fra diavolo over linguini pasta*

### BURRATA RAVIOLI

*Burrata filled pockets of pasta, tomato cream sauce, sweet peas, fresh burrata*

ABOVE ENTRÉE'S SERVED WITH CHOICE OF SIDE

## DESSERT

### COMPLIMENTARY BASKET OF ZEPPOLIES

### DESSERT MENU AVAILABLE - ADDITIONAL CHARGE

\$54.95 ADULT CASH

\$18.95 CHILD CASH

\$56.60 ADULT CREDIT

\$19.52 CHILD CREDIT

*price does not include any beverages or tax, a 20% gratuity will be added to all checks*

**No Substitutions Please!**

**Always inform your server or manager of any allergies**