

# Mother's Day

## 2025

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### STARTERS

#### CHOOSE ONE

#### SHRIMP COCKTAIL

*cocktail sauce*

#### FRIED CALAMARI

*Lightly floured seasoned & fried  
Served with marinara sauce*

#### BURRATA

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

#### MOZZARELLA STICKS

*Breaded & fried  
Served with tomato sauce*

#### EGGPLANT ROLLATINI

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

#### 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

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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*

### CHICKEN BURRATA

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

**ABOVE ENTRÉE'S SERVED WITH CHOICE OF SIDE**

### STEAK & LOBSTER +\$10.00

*5 oz. Stuffed Lobster Tail scampi style with 8oz. filet mignon served medium rare with a vegetable napoleon*

### 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*

**ADULT \$59.95**

**CHILDREN \$20.95**

## DESSERT

**COMPLIMENTARY BASKET OF ZEPPOLIES**

**DESSERT MENU AVAILABLE - ADDITIONAL CHARGE**

*20% gratuity will be added to all checks*

**No Substitutions Please!**

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