

Mother's Day

2025

STARTERS

CHOOSE ONE

SHRIMP COCKTAIL

Cocktail sauce

BURRATA

Tomatoes, fresh basil,
thinly sliced prosciutto di Parma,
balsamic glaze, and olives

SEAFOOD CHOWDER

Fresh seafood, vegetables,
creamy broth

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

SALAD

TOSSED HOUSE

SERVED FAMILY STYLE WITH ITALIAN DRESSING
SIDE GORGONZOLA AND SHAVED PARMESAN

CHICKEN OR VEAL PARMIGIANA

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

SHRIMP FRANCESE

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

STUFFED SALMON (gf)

Crabmeat, breadcrumbs, lemon,
butter, garlic, & wine

CHICKEN BURRATA

Flour dipped, sautéed in a cream sauce with tomatoes
& spinach topped with creamy burrata

STEAK PIZZAIOLA

6oz Filet Mignon topped with portabella mushrooms,
basil, garlic and marinara sauce

ABOVE ENTRÉE'S SERVED WITH PENNE PASTA OR
VEGETABELE NAPOLEON

STEAK & LOBSTER +\$10.00

5 oz. Stuffed Lobster Tail scampi style
with 6oz. filet mignon served medium rare

ITALIAN TRIO

CHOOSE ON FROM EACH LINE

CHICKEN OR VEAL PARMIGIANA

EGGPLANT PARMIGIANA OR ROLLATINI

BAKED CAVATELLI OR MANICOTTI

CHICKEN OR VEAL CAPRICCIOSA

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

SHORT RIB RIGATONI

Short rib ragu topped with shaved parmesan

PENNE ALLA VODKA

Prosciutto, pancetta, red onions, vodka,
tomato cream sauce

ADD SHRIMP OR CHICKEN OR SLICED 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

SEAFOOD POT

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

ASPARAGUS RAVIOLI

Burrata filled pockets of pasta, gorgonzola cream
sauce, diced tomatoes and asparagus

ADULT \$59.95
CHILDREN \$20.95

DESSERT

FRESHLY PIPED CANNOLI

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

