

Mother's Day

MENU

Soup of the day

New England Clam Chowder \$8.99 & French Onion Soup \$8.99

Appetizer

- **Large Caesar Salad - \$13.99**

- **Great for two Avocado and Fruit Salad - \$21.99**

Arugula, walnuts, dried cranberries, seasonal fruits, chevre cheese

- **Gamberi all a Avvalati - \$19.99**

Shrimp wrapped in bacon served over arugula drizzled with gorgonzola sauce & balsamic glaze

- **Ravioli alla Nonna - \$22.99**

Heart shaped lobster ravioli sauteed with spinach in a vodka cranberry sauce

- **Fried Calamari - \$19.99**

- **Garlic Bread w Cheese & Gorgonzola cream sauce - \$12.99**

- **Fried Mozzarella Triangles - \$15.99**

- **Clams Casino - \$17.99**

6 clams in a half shell, sprinkled with seasoned breadcrumbs, rr peppers and bacon baked in a lemon butter white wine sauce

- **Spiedini - \$18.99**

Breaded Mozzarella, pan seared with bacon bits, mushrooms, capers, and fresh garlic in a brown cognac sauce

Entrees

- **Penne al a Vodka - 25.99**

Penne pasta with sauteed asparagus and sun-dried tomatoes in a delicate vodka blush sauce add grilled chicken +\$6

- **Fettuccine Alfredo with chicken and Broccoli \$27.99**

- **Eggplant Florentine \$23.99**

Breaded eggplant rolled with spinach, ricotta cheese and RR Peppers, topped with marinara sauce and mozzarella cheese baked golden brown

- **Spaghetti Bolognese - \$25.99**

Spaghetti pasta with homemade meat sauce



- **Chicken Rollatini \$29.99**

Boneless breast of chicken rolled up with mozzarella cheese, spinach & roasted red peppers, sauteed with dried porcini, sundried tomato & asparagus in a brandy cream sauce over lettuce

- **Veal \$35.99 or Chicken Francaise \$30.99**

Dipped in egg-batter and served in a lemon butter white wine served over linguine

- **Veal \$35.99 or Chicken Parmigiana \$30.99**

Breaded cutlet topped with marinara sauce and mozzarella cheese baked golden brown

- **Prime Rib \$45.99**

Slow roasted prime rib topped with au-jus served with roasted potatoes, green beans & carrots

- **NY Steak Gorgonzola \$45.99**

14-16oz black angus choice, topped with baked gorgonzola cheese and balsamic glaze served with spinach risotto

- **Grilled NY Strip \$43.99**

14-16oz black angus choice, Served with mashed potatoes and sauteed vegetables

- **Rack of Lamb Tri Fungi \$49.99**

Grilled rack of lamb served with sauteed, shitake, porcine and portabella in a brown cognac sauce served over mashed potatoes.

- **Shrimp and Scallops al a Vodka \$37.99**

3 shrimp and 3 scallops with a touch of fresh marinara, in a delicate vodka blush sauce

- **Salmon al a Semi \$35.99**

Pan seared Atlantic salmon served over creamy risotto saffron and sun-dried tomatoes sauce topped with grilled asparagus and drizzled with balsamic

- **Tuna alla Mango \$37.99**

Sliced Tuna steak seasoned with Cajun, pan seared and served over arugula topped with mango salsa drizzled with balsamic glaze

Good food takes time to prepare, please be patient and relaxed, a nice glass of wine or appetizer will make it more joyful.

Before placing your order, please inform your server if you or anyone in your party has a food allergy.

Splitting fee add \$5

Happy Mother's Day!

