

# Mother's Day

## MENU 2026

### Soup of the day

New England Clam Chowder \$10.99 & French Onion Soup \$8.99

Southwest Chicken \$8.99

### Appetizer

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

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

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

- **10 Buffalo Chicken Poppers - \$14.99**

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

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

- **Fried Calamari - \$20.99**

plain or Abazi style w fried hot cherry peppers topped w gorgonzola cheese

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

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

- **Shrimp Cocktail \$17.99**

- **Shrimp Oreganata \$19.99**

6 butterflied shrimp, baked with capers, fresh garlic, and oregano in a lemon-butter white wine sauce

- **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

- **Stuffed Mushroom \$17.99**

with imitation crab meat in a lemon butter white wine

# Entrees

- **Penne ala Vodka - 25.99 add chicken +\$5**
- **Fettuccine Alfredo with chicken and broccoli \$27.99**
- **Eggplant Florentine \$25.99**

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

- **Chicken Rollatini \$33.99**

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 \$37.99 or Chicken Francaise \$30.99**

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

- **Veal \$37.99 or Chicken Parmigiana \$30.99**

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

- **Prime Rib \$47.99**

Slow roasted prime rib topped with au-jus served with roasted home fries, 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 with sauteed shiitake, porcini, and portobello in a brown cognac sauce, served over mashed potatoes.

- **Shrimp and Scallops à la Vodka \$37.99**

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

- **Salmon à la Semi \$35.99**

Pan-seared Atlantic salmon served over creamy risotto, saffron, and sundried tomato sauce, topped with grilled asparagus and drizzled with balsamic

- **Seafood Scampi \$49.99**

Pan-seared red snapper filet, with 2 shrimp and 2 scallops, sauteed w fresh garlic and capers in a lemon butter white wine, served with maple-glazed Brussels sprouts and butternut squash

- **Hawaiian Shrimp Salad \$29.99**

6 Grilled Shrimp seared in a teriyaki glaze with bell peppers, red onions, and pineapples served over an arugula Caesar salad sprinkled with macadamia nuts

**Good food takes time to prepare. Please be patient and relaxed, a nice glass of wine or an 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**