



# MENU

## FIRST COURSE

### COZZE ALLA ZAFFERANO

Steamed Mussels in Savory White Wine Broth with Lemon, Garlic & Saffron

### CRAB STUFFED JUMBO SHRIMP

Served with Cocktail Sauce & Tartar Sauce

### LA FAVORITA

Roasted Beets, Fresh Goat Cheese, Baby Arugula, French Green Beans, Candied Walnuts, Orange Dill Dressing

### CAPRESE CLASSICA

Fresh Buffalo Mozzarella with a Medley of Grape Tomatoes, Basil, Red Onion, House Balsamic Reduction & EVOO with or without prosciutto

## MAIN COURSE

### HOUSE MADE FRESH LASAGNE

House Made Fresh Lasagne, Savory Ground Beef, Sweet Sausage, Spinach, Ricotta, Mozzarella, Parmesan, & Pink Sauce

### POLLO ALLA MARSALA

Pan Fried Lightly Coated Chicken Breast with Marsala Wine, Wild Mushrooms and Linguini Agli e Olio

### SALMONE DI NONNA

Pan Roasted Atlantic Salmon with Whipped Potatoes, Grilled Asparagus & Lemon-Butter Sauce

### RISOTTO ARRAGOSTA

Lobster Risotto with Diced Lobster, White Wine, Shallots, Green Peas & Fresh Herbs

## DESSERTS

### CRÈME BRULÉE

Creamy Custard with Burnt Sugar Shell

### TIRAMISU DELLA NONNA

Homemade Tiramisu *\*Just Like Grandma Used to Make\**

### HOUSE MADE CHEESECAKE

With Strawberry Compote