

MENU

FOR THE TABLE

ANTIPASTO DI CASA

Prosciutto di Parma, Handcut Pepperoni Molinari, Buffalo Mozzarella, Grana Padano, Herbed Goat Cheese, Marinated Olives, Spiced Walnuts, Artichoke Hearts, Fig Jam & Toasted Crostinis

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

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

DRY AGED BONE-IN RIB EYE STEAK

Dry Aged 16 oz. Rib Eye with Creamed Spinach & Crispy Crushed Parmesan Truffled Red Bliss Potato

DESSERTS

ASSORTMENT OF CHEF'S SELECTION

\$65

This menu is offered in traditional Individual Courses or Family Style. Family Style service is done on multiple platters ideal for sharing. Family Style service offers a choice of three appetizers, two entrees & assorted desserts