

Appetizer Choice

Baked Clams Oreganata Fresh Littleneck Clams baked with seasoned Breadcrumbs in a Lemon White Wine sauce

Fried Calamari

Tender fried Calamari served with a Marinara dipping sauce

Eggplant Rollatine

Eggplant rolled with Ricotta and Parmesan cheese and baked with Tomato sauce and melted Mozzarella on top

Mozzarella Caprese

Homemade Mozzarella with fresh Tomatoes and roasted Peppers with a Balsamic glaze

Garden Salad

Mixed greens, Tomatoes, Cucumbers and red Onions with a Balsamic Vinaigrette

Caesar Salad

Authentic Caesar Salad

Entrée Choice

Veal Cinque Terre

Scallopine of Veal in a Marsala wine demi with Mushrooms, Red Peppers and Asparagus

Chicken Romantico

Boneless breast of Chicken in a Lemon White Wine Sauce with hearts of Artichokes

Chicken Sorrentino

Boneless breast of Chicken topped with Prosciutto, Eggplant and melted Mozzarella Cheese in a Tomato demi glaze

Salmon Dijon

Pan Seared North Atlantic Salmon in a Dijon Mustard sauce over sautéed Spinach

Filet of Sole Oreganata

Baked with seasoned Breadcrumbs in a Lemon White Wine sauce over sautéed Escarole

Farfalle Genovese

with Sundried Tomatoes in a Pesto sauce

Rigatoni Bolognese

Sautéed with sweet green Peas in an authentic Meat Ragu, with a dollop of Ricotta

Dessert Choice

Flourless Chocolate Cake • Carrot Cake
Caramelized Apple Cake

\$50 per person plus tax and gratuity