

Elvis Menu

Saturday, January 30th

Appetizer Choice

Baked Clams Oreganata

Fresh Littleneck Clams baked with seasoned Breadcrumbs

Fried Calamari

Tender fried Calamari served with a Marinara sauce

Eggplant Rollatine

Eggplant rolled with Ricotta and Parmesan cheese and baked with Tomato sauce and fresh 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

Entreé Choice

Veal Cinque Terre

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

Chicken a'Limone

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

Fish and Chips

Beer-battered filet of Sole served with homemade Potato chips, Tartar sauce and Chipotle Mayo

Salmon Dijon

Wild Atlantic Salmon in a Dijon Mustard sauce over sauteéd Spinach

Penne alla Vodka

Sauteéd with Prosciutto and Shallots in a Tomato Cream Vodka sauce

Rigatoni Bolognese

Sauteéd with an authentic Meat Ragu, topped with a dollop of Ricotta Cheese