

Appetizers

*Fresh Mozzarella and Tomato... 19*  
Fresh Mozzarella, Tomato and Roasted Peppers  
Dressed with Basil and Extra Virgin Olive Oil

*Shrimp Cocktail... 22*  
"The Classic" served chilled with Cocktail Sauce

*Jumbo Lump Crab Meat Cocktail... 25*  
Hand-picked Maryland Lump Crab meat  
Served chilled with Cocktail Sauce

*Pane Cotto... 19*  
Escarole, White Beans and Peasant Bread  
Topped with Parmigiano Reggiano

*Fiore Di Latte... 18*  
Fresh Mozzarella, wrapped with Prosciutto and  
Escarole, drizzled with Balsamic Vinegar

*Caesar Salad... 12*  
Classic Caesar Salad with Romaine, Slivered Parmigiano  
and Croutons in Our Own Caesar Dressing

*Filet Cognac... 54*  
Chef Gennaro's Signature Dish... Grilled Certified Angus  
Beef Tenderloin Topped with Portobello Mushrooms & Picked  
Lobster Meat, Finished with Gorgonzola Cream Sauce

*Atlantic Salmon... 39*  
Grilled Atlantic Salmon served with fresh Seasonal Vegetables and Potato

*Chicken Rollatini... 38*  
Boneless chicken breast, rolled with parma prosciutto, mozzarella  
And spinach, finished with tomato, mushroom gorganzolo sauce

*Stuffed Lobster Tails... 52*  
Two Canadian lobster tails with the freshest seafood stuffing,  
baked with lemon and EVOO

*Sicilian Pork Chops... 44*  
Grilled Pork Chops with Sweet and Hot  
Peppers, Onions and Fried Potatoes

*Porterhouse Veal Chop... 50*  
Veal Chop Layered with Parma Prosciutto,  
Mozzarella & Asapargus finished with Port Wine Reduction

*Eggplant Rollatini... 19*  
Egg Battered Eggplant rolled with fresh Ricotta  
Cheese and Parma Prosciutto topped with Marinara Sauce

*Stuffed Mushrooms... 19*  
Mushroom Caps filled with Sausage and Fresh Herbs

*Fried Calamari... 20*  
Crispy, Tender Calamari with Spicy Pomodoro Sauce

*Clams Casino... 20*  
"The Classic" Fresh Little Neck Clams with  
Red Pepper, Onion and Bacon

*Oyster's Rockefeller... 22*  
Fresh Baked Oysters with Spinach, Shallots  
& Pernod with Béchamel Sauce

*Encore Salad... 12*  
Baby Greens, Tomato, Red Onion, Sliced Almonds, Dried Cranberries,  
Gorgonzola Cheese, Encore Italian Dressing

Salads

Entrées

*Rigatoni Vodka... 30*  
Rigatoni folded in a Vodka Cream Sauce

*Chilean Sea Bass Florentine... 45*  
Egg-battered Chilean Sea Bass, Simply Served  
Over a Bed of Fresh Spinach

*Chicken Parmigiana... 32*  
Chicken Cutlet topped with Pomodoro Sauce,  
Finished with Fresh Mozzarella & Parmigiana Reggiano over Linguine Pasta

*Lamb Chops ... 45*  
Grilled Lamb Chops served with Portobello  
Mushroom, topped with a Port Wine Reduction

*Surf & Turf... 59*  
Grilled CAB filet mignon, Maine lobster tail stuffed with the finest seafood stuffing,  
served with mashed potatoes

*Ribeye... 50*  
CAB ribeye smothered in mushrooms and onions,  
served with mashed potatoes.

Desserts Each... 15

Goodfellas Cupcake • Tiramisu • Chocolate Ganache Amaretto Cheesecake • Carrot Cake  
Triple Layered Chocolate Cake • Crème Brulee • Red Velvet Cheesecake • Mississippi Mud Pie

Featured Wines by the Glass

*William Wycliff Sparkling Brut-California... 15*  
Easy-drinking, bright with a soft fresh taste

*Sonoma Cutter - California... 16*  
Chardonnay

*Pucipato - Italy... 15*  
Pinot Grigio

*"X" by Sarah Jessica Parker - New Zealand... 18*  
Sauvignon Blanc

*J. Lehr - California... 15*  
Riesling

*Hahn Founders Reserve, California... 15*  
Pinot Noir

*Belle Glas - California... 25*  
Pinot Noir

*Quilt - Napa Valley... 25*  
Cabernet Sauvignon

*Castello Di Querceto - Italy... 15*  
Chianti D.O.C.G.

*Josh Cellars - California... 15*  
Merlot

*Unshackled by Prisoner - California... 17*  
Red Blend