

Mother's Day Menu

Appetizers

Burratta

Buffalo milk mozzarella, soft cream center, served alongside Kalamata olives, smoked prosciutto crisp, honey anise glaze and grilled whole grained crostini

\$15.95

Stuffed Artichoke Oreganata

Whole artichoke stuffed with oreganato bread seasoning, finished with a garlic butter sauce

\$15.95

Calamari Fritti al Filetto

Calamari rings fried golden brown, served with filetto di Pomodoro sauce, and garnished with pesto sauce and garlic crostini \$13.95

Antipasto Rustico Dolce Vita

Prosciutto, soppressata, coppa, cured sausage, aged provolone, taleggio cheese, grana padana, Sicilian caponata \$18.95

Polpette della Nonna

Homemade meatball stuffed with fresh mozzarella, served with Pomodorino sauce and ricotta \$11.95

Jumbo Shrimp Cocktail

Four jumbo shrimp served with chef's special cocktail sauce \$13.95

Fantasia di Mare

Seafood salad with shrimp, calamari, octopus, mussels in a house special lemon vinaigrette \$14.95

Soup & Salad

New England Clam Chowder

Traditional New England style, with clam broth, cream, clams, potatoes, smoked bacon, onion and thyme in a light, savory broth. 7.95

Insalata alla Cesare

Romaine lettuce tossed in our homemade Caesar dressing with croutons and shaved Parmigiano cheese \$6.95

Insalata Contadina

Baby field greens, sliced apples, walnuts, imported goat cheese tossed in a truffle-walnut vinaigrette \$7.95

Roasted Beet Salad

Sliced red beets, arugula, red onion, pistachio nuts, avocado, and goat cheese in extra virgin olive oil and lemon dressing \$9.95

Homemade Pasta Specialties

Gnocchi di Maiale

Homemade gnocchi made with select potato, ricotta, flour, fresh herbs served with braised pork shank meat sauce \$24.95

Homemade Whole Wheat Penne Primavera

Grilled Portabello mushrooms, zucchini, eggplant, roasted red peppers, asparagus sautéed in a pesto sauce \$22.95

Seafood Ravioli

Homemade ravioli filled with shrimp scallop crab meat stuffing, finished in a champagne blush sauce \$32.95

Entrees

Stuffed Chicken alla Nick

Breast of chicken rolled and stuffed with pesto, grilled asparagus, and Fontina cheese; finished in a wild Maitake mushroom sage cream sauce and served with garlic mashed potatoes \$28.95

Rack of Lamb Mustarda

Oven roasted New Zealand rack of lamb finished with a whole grain mustard sauce and served with grilled asparagus and roasted mashed potatoes \$36.95

Filet Mignon Oscar

Grilled 10 oz filet mignon with lumped crab meat, grilled asparagus, finished with hollandaise sauce and served over spinach risotto \$36.95

Braised Beef Short Rib

Bone in beef short rib slow braised in a vegetable plum tomatoes and red wine sauce served over Parmigiano risotto \$35.95

Stuffed Shrimp

Jumbo shrimp stuffed with lump crabmeat, baked, topped with champagne sauce, and served over vegetable risotto \$29.95

Maryland Jumbo Lump Crab Cakes

Pan served jumbo crabmeat cakes, baked golden brown topped over risotto and broccoli rabe, finished with an orange marmalade \$32.95

Scottish Stuffed Salmon

Wild caught Scottish salmon stuffed with jumbo lump crabmeat, finished with a dill cream sauce, and served with parmigiano risotto wilted spinach \$32.95

Halibut Amore

Pan seared, wild caught halibut fish topped with grilled asparagus over mascarpone whipped potatoes, finished with a blood orange agro dolce sauce
\$34.95

Coriander Crusted Tuna

Pan seared, served with a wild mushroom farrotto and arugula, finished with a wasabi aioli and cilantro oil
\$34.95

Branzino Capricciosa

Fresh Mediterranean Sea bass pan seared and served over a bed of Arugula, fresh tomato, and red onion, mozzarella cheese all tossed in a lemon extra virgin olive oil 34.95



Sides

Broccoli Rabe finished in garlic & oil \$10.95

Sautéed Spinach finished in garlic & oil \$8.95

Mashed or scalloped potatoes \$5.95

Sautéed long hot peppers and potatoes \$9.95

Children Menu

All kid's entrées \$12.95

Cheese Ravioli

Chicken Parmigiana

Chicken Fingers with French Fries

Penne with Butter or Marinara Sauce

Menu prepared fresh daily by Chef Neftaly Cisnero
20% gratuity will be added to parties of 6 people