

Happy Mother's Day

ANTIPASTI

Mozzarella Sicula	13.95
Fresh Mozzarella, Roasted Peppers and Sliced Tomato	
Eggplant Carruzella	14.95
Sicilian Eggplant Stuffed with Tomato, Basil, Onion, Caciocavallo Cheese Topped with Honey	
Calamari Fritti	14.95
Fried Calamari Served with a Marinara Dipping Sauce	
Vongole Oreganata	13.95
Classic Baked Clams	
Antipasto Terre e Mare	14.95
Sautéed Shrimp, Baked Clams and Warm Mozzarella with Roasted Peppers	
Frutti di Mare	14.95
Mixed Seafood Salad	
Ricotta Croccancino	13.95
Ricotta and Parmesan Cheese, Breaded and Pan-fried	

INSALATA

Insalata di Cesare	12.95
Classic Caesar Salad	
Insalata di Mela	12.95
Baby Spinach, Mesclun Greens, Speck, Apples, Pignoli Nuts and Fontina Cheese in an Apple Vinaigrette	
Insalata Tre Colori	10.95
Arugula, Endive and Radicchio	
Insalata della Casa	10.95
Radicchio, Romaine and Red Leaf Lettuce	

PASTA SPECIAL

Ravioli di Aragosta	27.95
Lobster-filled Ravioli with Mussels, Shrimp and Calamari in a Light Tomato Sauce	

PASTA

Penne alla Vodka	19.95
Penne Pasta in a Creamy Vodka Sauce	
Gnocchi di Porcini	22.95
Homemade Gnocchi with Mushrooms	
Linguine with Clams	23.95
Linguini Pasta with Red or White Clam Sauce	
Rigatoni Siciliana	19.95
With Eggplant and Shaved Ricotta Salata in a Tomato Sauce	
Ravioli	18.95
Homemade Cheese-filled Ravioli in a Marinara Sauce	
Tombolette	21.95
Baked and Breaded Anelletti Pasta with a Bolognese Sauce	

ENTRÉES

Lobster Tail	39.95
Marinara or Fra Diavolo with Mussels, Shrimp and Clams Served over Linguini	
Tilapia Oreganata	29.95
With Breadcrumbs and Lemon in a White Wine Sauce	
Gamberi Marinara	29.95
Shrimp in Marinara Sauce Served over Cappellini	
Filet Mignon Cusinette	38.95
Medallions of Beef Topped with Mozzarella and Wrapped with Prosciutto in a Mushroom Sauce	
Pollo Sorrentino	23.95
Chicken Layered with Eggplant, Prosciutto, and Fontina Cheese in White Wine and Tomato Sauce	
Veal Chop Capricosa	38.95
Pan-Fried and Topped with a Tri-colored Salad	
Veal Chop Valdostana	39.95
Stuffed with Prosciutto and Mozzarella in a Brown Sauce	
Scalopine Frizzante	25.95
Thinly Sliced Veal Sautéed with Champagne and Mushrooms	
Chilean Sea Bass	30.95
Served with Mussels and Clams in a Light Tomato Sauce	
Veal Spiedini	29.95
Veal Stuffed with Pignoli Nuts, Shallots and Provolone	
Rack of Lamb with Shrimp	38.95
Broiled Baby Lamb Chops and Shrimp	