

# HAPPY EASTER!

## *APPETIZERS*

\$19 EACH

\*FRIED CALAMARI--SERVED WITH POMODORO, PESTO AIOLI, AND LEMON WEDGES

\*MUSSELS ROSSO OR BIANCO—MARINARA SAUCE OR GARLIC WHITE WINE

\*ANTIPASTO CAPRESE BOARD—SHARP PROVOLONE, FRESH HOMEMADE MOZZARELLA AND TOMATO, MARINATED VEGETABLES, PROSCIUTTO DI PARMA

\*SAUTÉED BROCCOLI RABE & SAUSAGE

\*CRABMEAT STUFFED MUSHROOMS

## *PASTA & ENTREES*

(HOUSE SALAD \$3, CAESAR SALAD \$5, GORGONZOLA SALAD \$5)

FILET GORGONZOLA—8 OZ. FILET MIGNON TOPPED WITH JUMBO LUMP CRABMEAT IN A GORGONZOLA CREAM SAUCE SERVED WITH ROASTED POTATOES AND VEGETABLE MEDLEY—\$48

LINGUINI POSITANO—JUMBO SHRIMP, JUMBO LUMP CRAB MEAT AND SCALLOPS OVER LINGUINI IN A MARINARA SAUCE OR GARLIC WHITE WINE SAUCE—\$35

GRILLED SALMON--TOPPED WITH SHRIMP, CAPERS, ASPARAGUS AND CHERRY TOMATOES IN A GARLIC WHITE WINE SAUCE SERVED WITH ROASTED POTATOES AND VEGETABLE MEDLEY—\$38

VODKA RIGATONI—BLUSH CREAM SAUCE WITH BITS OF PROSCIUTTO AND A TOUCH OF VODKA—\$25

GNOCCHI POMODORO--HOMEMADE POTATO GNOCCHI IN OUR POMODORO SAUCE— \$24

RAVIOLI ROSA--LOBSTER FILLED RAVIOLI TOPPED WITH JUMBO SHRIMP IN A BLUSH CREAM SAUCE—\$30

EGGPLANT, CHICKEN OR VEAL PARMIGIANA—SERVED WITH YOUR CHOICE OF PASTA \$23, \$25, \$29

PENNE TARTUFO—PENNE PASTA WITH PROSCIUTTO, PEAS AND MUSHROOMS IN A BLACK TRUFFLE CREAM SAUCE—\$29

SHORT RIB—FUSILLI PASTA TOSSED WITH BRAISED SHORT RIB, FIGS, CARAMELIZED ONIONS AND MUSHROOMS IN A MARSALA GLAZE TOPPED WITH SHAVED PARMIGIANO— \$32