

# Happy Easter!

## Appetizers

\***Antipasto Caprese Board**-Fresh mozzarella and tomatoes, accompanied with prosciutto, artichokes, sundried tomatoes, roasted peppers, olives — \$22

\***Sautéed Broccoli Rabe & Sausage**—\$21

\***Mussels Rosso or Bianco**—Marinara sauce or garlic white wine—\$21

\***Stuffed Mushrooms**—Stuffed with crabmeat and roasted peppers in a blush wine sauce—\$21

\***Fried Calamari**—Served with pomodoro sauce and pesto aioli with lemon wedges — \$21

## Pasta & Entrees

House salad \$5, Gorgonzola salad \$6, Caesar salad \$6

**Filet Gorgonzola**—8 oz. filet mignon topped with jumbo lump crabmeat in a gorgonzola cream sauce served with garlic mashed potatoes and vegetable medley—\$48

**Linguini Positano**—Jumbo shrimp, jumbo lump crab meat and scallops over linguini in a marinara sauce—\$34

**Grilled Salmon**--Topped with jumbo shrimp, asparagus and cherry tomatoes in a caper garlic white wine sauce served with garlic mashed potatoes and vegetable medley—\$38

**Gnocchi Pomodoro**--Homemade potato gnocchi pomodoro sauce—\$26

**Linguini crabmeat and spinach**—Jumbo lump crabmeat and sauteed spinach in a garlic white wine sauce with a touch of lemon—\$30

**Ravioli Rosa**--Lobster filled ravioli topped with jumbo shrimp in a blush cream sauce—\$31

**Vodka Rigatoni**—Blush cream sauce with prosciutto and a touch of vodka —\$26

**Eggplant, Chicken or Veal Parmigiana**—Served with your choice of pasta \$25, \$27, \$31

**Penne Tartufo**— peas, cremini mushrooms and bits of prosciutto in a black truffle cream sauce—\$28

**Fusilli pasta**—Braised short rib with figs, caramelized onions and cremini mushrooms in a marsala demi glace, touch of cream, shaved parmigiano—\$32

\*\*Items subject to change due to availability of products and market price fluctuations\*\*