

Happy New Year`s Eve 2020

Dinner Menu

Antipasti

Bruschetta al Salmone.....

Toasted Bread with smoked salmon

Polenta con Salsiccia.....

Polenta with sausage in a spicy tomato sauce

Pepata di Cozze.....

Sautéed mussels with garlic, black pepper, and white wine

Calamari Fritti.....

Fried calamari served with a spicy tomato dipping sauce

Cocktail di Gamberetti.....

Shrimp cocktail with a house cognac cocktail sauce

Crabe Cakes.....

Homemade lump Crabe Cakes served with spicy chipotle Sauce

Insalata

Insalata di Arugola con Gamberi
Arugula with grilled shrimp and extra virgin olive oil lemon dressing

Insalata di Pere.....
Arugula with fresh pear and parmesan cheese in a lemon, extra virgin olive oil dressing

Insalata del Cesare con Pollo.....
Caesar salad topped with grilled chicken

Pasta

Ravioli al Pomodoro e Basilico.....

Miniature cheese ravioli in a tomato basil sauce

Lasagna.....

Homemade meat lasagna

Penne alla Vodka.....

Penne pasta in a pink vodka sauce

Rigatoni Buttera.....

Rigatoni in a chopped sausage ,and spicy tomato meat sauce

Pappardelle Bolognese.....

Papardella pasta with homemade tomato meat sauce

Ravioli con Crema e Funghi.....

Cheese ravioli in a vodka cream sauce with mushrooms and asparagus

Rigatoni Meat Balls.....

Rigatoni with Homemade beef meat balls in tomato sauce

Spaghetti alle Vongole

Spaghetti with clams in extra virgin olive oil, garlic, and white wine

Penne con Salmone.....

Penne with smoked salmon in a pink sauce

Penne Saporite.....

Penne, shrimp, asparagus, fresh tomatoes, scallions, and garlic

Linguine alla Pescatore.....

Linguine, shrimp, clams, mussels, and calamari in a spicy tomato sauce

Pesce

Dentice Livornese.....

Red snapper filet sautéed with fresh tomatoes, olives, and capers

Salmone alla Griglia.....

Grilled salmon steak with pommery mustard sauce

Gamberoni alla Marino.....

Jumbo shrimp sautéed in cognac and topped with mozzarella

Carni

Costate al Peperoncino.....

Grilled pork chop topped with a vinegar pepper reduction

Scaloppine alla Piccata.....

Veal scallops sautéed in a lemon and white wine sauce

Bistecca alla Griglia.....

New York strip steak grilled to perfection

Pollo

Pollo con Funghi e Marsala.....

Chicken breast sautéed with mushrooms and marsala wine

Pollo Francese.....

Chicken breast sautéed in lemon, butter, and white wine

Pollo alla Parmigiana.....

Breaded chicken breast baked with tomato sauce and mozzarella

***Entrees come with a side of scalloped potatoes or pasta pomodoro. Add a side of vegetables for \$12.00*

Desserts

Homemade Tiramisu

Coffee flavored , Layered with a whipped mixture of our homemade mascarpone cheese.

Layered Chocolate Cake

Decadent and Rich Layered Chocolate Cake served with Cream.

Famous New York Cheesecake

Creamy, smooth , rich homemade cheesecake.

Homemade Panna Cotta

Classic Silky-smooth Italian classic Custard Vanilla or Espresso Flavor

Cannolis

Lightly sweetened ricotta filling with cannoli pastry crumble, chocolate.

Coffee & After Dinner

**Espresso*

**Cappuccino*

**Macciato*

**Latte*

**Hot Tea*

**Grand Marnier*

**Amaretto*

**Aperol*

**Averna*

**Courvoisier*

**Remy Martin*