



EASTER MENU

APPETIZERS

Burrata Caprese 16	Shrimp Bourbon 17
Creamy burrata cheese & fresh sliced tomatoes paired with roasted peppers & kalamata olives, served on a bed of spring mix & drizzled with pesto sauce	Jumbo shrimp wrapped in crispy bacon, served with our signature bourbon-infused glaze for a perfect balance of smoky & sweet flavors
Clams Casino 17	Fried Calamari 17
Half dozen broiled clams topped with a savory blend of onions, peppers & crispy bacon, finished with a hint of buttery richness. Served with a side of saffron lemon sauce & a wedge of lemon	Lightly battered & crispy-fried calamari rings, served with your choice of classic marinara or a spicy honey-infused sauce
Stuffed Pepper Margarita 17	Asparagus Rollatini 15
Roasted red pepper stuffed with crabmeat, finished with a sherry cream sauce	Tender asparagus spears wrapped in prosciutto, layered with melted mozzarella, sun-dried tomatoes & toasted peanuts, all sauteed in a delicate garlic white wine sauce with cherry tomatoes

CHICKEN & VEAL

All Served with Pasta Fagioli Soup or Fresh Garden Salad

Parmigiana Chicken 27 Veal 30	Saltimbocca Chicken 29 Veal 33
A timeless favorite: lightly breaded & pan-fried, topped with rich tomato sauce & melted mozzarella, served over a bed of linguine	An Italian classic: tender meat topped with prosciutto, fresh spinach & mozzarella, sauteed in a garlic white wine sauce, served with capellini pasta
Saporito Chicken 29 Veal 31	Dolce Vita Chicken 28 Veal 32
Sauteed to perfection with tender asparagus & jumbo lump crabmeat in a silky champagne sauce, served with seasonal vegetables & potatoes	Sauteed with Prosciutto di Parma, asparagus & roasted peppers, topped with melted mozzarella cheese in a sherry cream sauce, accompanied with sauteed spinach
Cardinale Chicken 29 Veal 33	Tri-Funghi Chicken 28 Veal 32
Sauteed with imported prosciutto & roasted peppers in a light tomato sauce, topped with melted mozzarella cheese & served with bowtie pasta	A rich & earthy combination of shiitake, porcini & button mushrooms in a marsala wine reduction, served with seasonal vegetables & potatoes

CLASSIC PASTAS

All Served with Pasta Fagioli Soup or Fresh Garden Salad

Penne Alla Vodka 25	Pappardella Della Zio 28
Penne pasta tossed in a creamy, flamed vodka blush sauce with savory prosciutto	Wide ribbons of pappardelle pasta tossed with jumbo shrimp & tender strips of chicken, sauteed with cherry tomatoes & mushrooms in a rich marsala sauce
Seafood Cannelloni 32	Pasta Primavera 24
Delicate homemade pasta rolls filled with a medley of seafood, bathed in a sherry mushroom cream sauce & drizzled with balsamic glaze, served with seasonal vegetables & the potato of the day	A fresh combination of penne pasta sauteed with seasonal mixed vegetables & grape tomatoes, tossed in a garlic & extra virgin olive oil sauce
Ravioli Giuliano 35	Stuffed Gnocchi 27
Striped lobster ravioli paired with tender asparagus, sun-dried tomatoes, shrimp & lump crabmeat, tossed in a pink cream sauce	Delicate ricotta & Asiago cheese-stuffed gnocchi, tossed with tender chicken & shrimp in a luxurious pesto cream sauce
Tortellini di Carlo 27	
Cheese-filled tortellini tossed with baby shrimp & sun-dried tomatoes in a pink cream sauce, finished with a topping of melted mozzarella	



EASTER MENU

CHEF'S SPECIALTIES

All Served with Pasta Fagioli Soup or Fresh Garden Salad

<p>Filet Mignon Diana 36 Twin filet mignon medallions seared to perfection, topped with jumbo shrimp & crab meat, finished with a light brown sauce infused with a touch of cream. Accompanied with sauteed spinach & potatoes</p> <p>Trio St. James 38 A luxurious trio featuring a 4oz lobster tail, 6oz filet mignon & a tender veal medallion, sauteed with shiitake mushrooms in a rich marsala sauce, served with seasonal vegetables & potatoes</p> <p>Linguine San Gennaro 38 A seafood lover's dream: lobster tail, scallops, shrimp, clams & mussels, sauteed in a light marinara sauce & garnished with delicate lumps of crabmeat. Tossed with linguine pasta</p>	<p>Crab Cake 36 Two golden-baked crab cakes, served over a delicate capellini pasta, accompanied with a side of lemon butter garlic white wine saffron sauce & a wedge of lemon</p> <p>New York Steak 37 14oz premium cut, grilled to your preference, topped with caramelized onions & shiitake mushrooms, served with seasonal vegetables & potatoes</p> <p>Seabass Provinciale 36 A perfectly pan-seared fillet of sea bass, complimented by a medley of capers, olives, artichokes, shrimp, scallops & cherry tomatoes in a delicate garlic white wine sauce. Served over capellini pasta</p> <p>Seafood Ninfea 35 A symphony of sauteed jumbo shrimp, scallops & jumbo lump crabmeat in a light marinara sauce, served over a bed of capellini pasta</p>
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FOR A SWEET FINISH!



Homemade Cannoli 8



Brownie 9
Chocolate chip brownie topped with cocoa powder, hazelnut & chocolate syrup (Gluten Free)



Homemade Crème Brulee 8
Cream custard sprinkled with brown sugar then quickly toasted for a caramelized topping



Tartufo 9
Delicious chocolate & eggnog semifreddo ice cream decorated with chopped praline hazelnuts & cocoa



Tiramisu 9
Layers of espresso sponge cake divided by mascarpone cream dusted with cocoa powder



Homemade Bread Pudding 8



Limoncello Mascarpone 9
A rich combination of Sicilian lemon infused sponge cake & Italian mascarpone topped with white chocolate curls



NY Cheesecake 9
Traditional New York cheesecake flavored with a hint of vanilla on a crust cake base



Lemon Ripieno 9
Lemon sorbet served in the natural fruit shell, imported from Italy (Gluten Free)



Pistachio Ricotta Cake 9
Ricotta & pistachio creams separated by sponge cake rimmed with pistachio pieces & finished with a dusting of powdered sugar



Chocolate Temptation 9
Chocolate cake filled with chocolate cream, hazelnut cream & crunch, finished with chocolate glaze & sprinkles