



EASTER MENU

APPETIZERS

Burrata Caprese 16 Fresh tomatoes, burrata cheese, roasted peppers & Kalamata olives on spring mix with pesto	Shrimp Bourbon 17 Jumbo shrimp wrapped in crispy bacon & finished with our signature bourbon sauce
Clams Casino 17 Half dozen broiled clams topped with onions, peppers & savory bacon	Fried Calamari 17 Tender rings served with your choice of traditional marinara or a spicy honey sauce
Stuffed Pepper Margarita 17 Half red pepper stuffed with succulent crabmeat & dressed with a sherry cream sauce	Insalata di Mare 18 Scallops, calamari & baby shrimp tossed in house lemon dressing; served atop crisp romaine

CHICKEN & VEAL

All Served with Pasta Fagioli Soup or Fresh Garden Salad

Parmigiana Chicken 27 Veal 30 Traditional preparation topped with tomato sauce & mozzarella; served with linguine	Saltimbocca Chicken 29 Veal 33 Sautéed & topped with prosciutto, spinach & mozzarella in a garlic white wine sauce; served over capellini
Saporito Chicken 29 Veal 31 Lightly sautéed with asparagus & jumbo lump crabmeat in a champagne sauce; served with potato & vegetable	Dolce Vita Chicken 28 Veal 32 Grilled breast sautéed with prosciutto di Parma, asparagus & roasted peppers in a sherry cream sauce; served with sautéed spinach
Cardinale Chicken 29 Veal 33 Sautéed with imported prosciutto & roasted peppers in a light tomato sauce, topped with mozzarella; served with bow tie pasta	Tri-Funghi Chicken 28 Veal 32 Sautéed with a trio of Shiitake, Porcini & Bottom mushrooms in a rich marsala sauce; served with potato & vegetable

CLASSIC PASTAS

All Served with Pasta Fagioli Soup or Fresh Garden Salad

Penne Alla Vodka 25 Penne pasta in a flamed vodka blush sauce with savory prosciutto	Pappardella Della Zio 28 Jumbo shrimp & striped chicken sautéed with cherry tomatoes & mushrooms in a marsala sauce
Seafood Cannelloni 34 Homemade pasta rolled with mixed seafood in a sherry mushroom cream sauce with a balsamic glaze. Served with potato & vegetable of the day	Pasta Primavera 24 Penne pasta sautéed with mixed garden vegetables & fresh tomatoes in a garlic & extra virgin olive oil sauce
Ravioli Giuliano 35 Striped lobster ravioli with asparagus, sundried tomatoes, shrimp & crabmeat in a pink cream sauce	Bucatini all' Amatriciana 26 Traditional pasta tossed with bacon, onions & fresh basil in a light marinara sauce
Tortellini di Carlo 27 Tossed with baby shrimp & sundried tomatoes in a pink cream sauce; topped with melted mozzarella	



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CHEF'S SPECIALTIES

All Served with Pasta Fagioli Soup or Fresh Garden Salad

Filet Mignon Diana 48 Twin filet mignon in a cream-touched brown sauce, topped with jumbo shrimp; served with spinach & potato	Crab Cake 36 Two baked crab cakes served with a saffron lemon butter garlic sauce over delicate capellini pasta
Rack of Lamb 38 New Zealand rack of lamb dressed with a Barolo wine reduction; served with sauteed broccoli rabe	New York Steak 42 14 oz. grilled steak topped with caramelized onions & Shiitake mushrooms; served with potato & vegetable
Linguine San Gennaro 38 Lobster tail, scallops, shrimp, clams & mussels in a light marinara garnished with crabmeat over linguine	Barramundi alla Carlucci 36 Pan-seared fillet with capers, olives, artichokes, shrimp, scallops & cherry tomatoes in a white wine sauce over capellini
Seafood Ninfea 35 Sauteed jumbo shrimp, scallops & jumbo lump crabmeat in a light marinara sauce over capellini	

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