



MOTHER'S DAY WEEKEND MENU

APPETIZERS

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

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|---|----------------------|---|----------------------|
| Parmigiana | Chicken 27 Veal 30 | Saltimbocca | Chicken 29 Veal 33 |
| Traditional preparation topped with tomato sauce & mozzarella; served with linguine | | Sauteed & topped with prosciutto, spinach & mozzarella in a garlic white wine sauce; served over capellini | |
| Saporito | Chicken 29 Veal 31 | Dolce Vita | Chicken 28 Veal 32 |
| Lightly sauteed with asparagus & jumbo lump crabmeat in a champagne sauce; served with potato & vegetable | | Grilled breast sauteed with prosciutto di Parma, asparagus & roasted peppers in a sherry cream sauce; served 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 mozzarella; served with bow tie pasta | | Sauteed 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

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|--|----|--|----|
| Penne Alla Vodka | 25 | Pappardelle Short Rib | 32 |
| Penne pasta in a flamed vodka blush sauce with savory prosciutto | | Fresh pappardelle tossed in slow-braised short rib ragu with red wine, herbs, tomatoes & Parmigiana Reggiano | |
| Seafood Cannelloni | 34 | Pasta Primavera | 24 |
| Homemade pasta rolled with mixed seafood in a sherry mushroom cream sauce with a balsamic glaze. Served with potato & vegetable of the day | | Penne pasta sauteed with mixed garden vegetables & fresh tomatoes in a garlic & extra virgin olive oil sauce | |
| Ravioli Giuliano | 35 | Bucatini all' Amatriciana | 26 |
| Striped lobster ravioli with asparagus, sundried tomatoes, shrimp & crabmeat in a pink cream sauce | | 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 | | | |



MOTHER'S DAY WEEKEND MENU

CHEF'S SPECIALTIES

All Served with Pasta Fagioli Soup or Fresh Garden Salad

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|--|----|--|----|
| Filet Mignon Diana | 48 | Crab Cakes | 36 |
| 8oz filet mignon in a cream-touched brown sauce, topped with jumbo shrimp; served with spinach & potato | | Two baked crab cakes served with a saffron lemon butter garlic sauce over delicate capellini pasta | |
| Braised Short Rib | 47 | New York Steak | 42 |
| Slow braised short rib with cauliflower truffle puree & tamari-roasted cipollini onions, served with vegetables & potato | | 14 oz. grilled steak topped with caramelized onions & Shiitake mushrooms; served with potato & vegetable | |
| Linguine San Gennaro | 38 | Barramundi alla Carlucci | 36 |
| Lobster tail, scallops, shrimp, clams & mussels in a light marinara garnished with crabmeat over linguine | | 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 | | | |

KIDS MENU

Valid for Kids 10 & Under; Includes Fountain Beverage

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| Broccoli & Vegetable Mix | 12 | Fettuccini Alfredo | 12 |
| Mac & Cheese | 12 | Chicken Parmigiana | 12 |
| Ravioli | 12 | Chicken Fingers | 12 |
| Penne Meat Sauce | 12 | Cheeseburger | 12 |
| Penne Meatball | 12 | Penne Vodka | 12 |
| Mozzarella Sticks | 12 | Penne Butter | 12 |
| Linguine Marinara | 12 | | |

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)



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



Molten Chocolate Lava Cake 9
A sinful cake heated to create an unbelievable molten chocolate center. Served with a scoop of vanilla ice cream