



HOLIDAY MENU

APPETIZERS & SOUPS

Clams Casino	18	Insalata di Mare	18
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		Scallops, crabmeat & baby shrimp tossed in house lemon dressing & served atop a bed of crisp romaine lettuce leaves & a wedge of lemon	
Zucchini Blossoms	18	Scallops Angelica	20
Battered zucchini blossoms (5) stuffed with ricotta & mascarpone cheese, served with marinara sauce		Baked scallops & crabmeat wrapped in bacon & topped with saffron sauce, served with sauteed spinach	
Stuffed Pepper Margarita	18	Fried Calamari	17
Roasted red pepper stuffed with lump crabmeat & topped with a sherry cream sauce		Lightly battered & crispy-fried calamari rings served with marinara sauce	
		Lobster Bisque	12

CHICKEN & VEAL

All Served with Pasta Fagioli Soup or Salad

Parmigiana	Chicken 27 Veal 30	Saltimbocca	Chicken 29 Veal 33
A timeless favorite: lightly breaded and pan-fried, topped with rich marinara sauce and melted mozzarella, served over a bed of linguine		An Italian classic: tender meat topped with prosciutto, fresh spinach, and mozzarella, sautéed in a garlic white wine sauce, served with capellini pasta	
Saporito	Chicken 29 Veal 31	Tri-Funghi	Chicken 28 Veal 32
Sautéed to perfection with tender asparagus and jumbo lump crabmeat, in a silky champagne sauce, served with seasonal vegetables and potatoes		A rich & earthy combination of shiitake, porcini & button mushrooms in a marsala wine reduction, served with seasonal vegetables & potatoes	
Cardinale	Chicken 29 Veal 33	Chicken Oscar	36
Sautéed with imported prosciutto and roasted peppers in a light marinara sauce, topped with melted mozzarella and served with bowtie pasta		Egg battered chicken breast stuffed with crabmeat, served with asparagus & artichoke hearts, covered with sherry cream sauce, accompanied with potato & vegetables	

CLASSIC PASTAS

All Served with Pasta Fagioli Soup or Salad

Penne Alla Vodka	25	Pasta Primavera	24
Penne pasta tossed in a creamy, flamed vodka blush sauce with savory prosciutto		A fresh combination of penne pasta sautéed with seasonal mixed vegetables and grape tomatoes, tossed in a garlic and extra virgin olive oil sauce	
Ravioli del Mare	35	Pasta Al Forno	25
Striped lobster ravioli tossed with cherry tomatoes, kalamata olives & capers		Penne pasta oven baked, topped with mozzarella cheese, sausage, meatballs, peas, onions, and marinara sauce	
Borsellini al Pesto	26		
Cheese pasta pockets tossed in a basil creamy sauce			



HOLIDAY MENU

CHEF'S SPECIALTIES

All Served with Pasta Fagioli Soup or Salad

Pork Ossobuco 32

Braised pork shank in brown sauce served with broccoli rabe & potatoes

Filet Mignon Toscano 42

8oz filet mignon prepared to your preferred temperature with a touch of demi-glaze, served with asparagus, lobster ravioli & champagne cream sauce

Seafood Cannelloni 36

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

Salmon Pistachio 34

Baked salmon filet with a pistachio crust, topped with a delicate Dijon mustard cream sauce, and served with sautéed spinach

Crab Cake 36

Two golden-baked crab cakes over capellini pasta, served with a side of a lemon butter garlic white wine saffron sauce and a wedge of lemon

New York Steak 38

A 14oz premium cut, grilled to your preference, topped with caramelized onions and shiitake mushrooms. Served with seasonal vegetables and potatoes

Seabass Provinciale 38

A perfectly pan-seared filet of seabass, complemented by a medley of capers, olives, artichokes, shrimp, scallops & cherry tomatoes in a delicate garlic white wine sauce, served over capellini pasta

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



Chocolate Lava Cake 9
A sinful fudge cake, when heated, has an unbelievable rich, molten chocolate center
Holiday Special



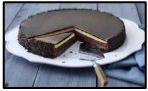
Limoncello Mascarpone 9
A rich combination of Sicilian lemon infused sponge cake & Italian mascarpone topped with white chocolate curls



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