

MOTHER'S DAY MENU

APPETIZERS & SOUPS

Bruschetta Mediterranea Sliced toasted Italian bread topped with shrimp, crabmeat, fresh tomatoes & pesto	16	Shrimp Bourbon Jumbo shrimp wrapped in bacon & served with our special bourbon sauce	17 า
Clams Casino Half dozen broiled clams topped with onions peppers & bacon Stuffed Pepper Margarita Baked bell pepper stuffed with crabmeat, dressed with a creamy sherry sauce	17 is,	Stuffed Mushroom Mushroom caps topped with crabmeat & dressed with a lemon saffron sauce	16
	18	Fried Calamari Fried calamari rings served with marinara sauce	17 e
		Lobster Bisque	10
		Pasta Fagioli	6

CHICKEN & VEAL

All Served with Pasta Fagioli Soup or Salad

Parmigiana	Chicken 27 Veal 30	Saltimbocca	Chicken 29 V
Topped with tomato sauce & mozzarella cheese,		Sauteed & topped with prosciutto, spinach &	
served with linguine pasta		mozzarella in a garlic v	vhite wine sauce, serv
Saporito	Chicken 29 Veal 31	with capellini pasta	

Lightly sauteed with asparagus, jumbo lump crabmeat in a delicious champagne cream sauce, served with vegetables & potato

Cardinale Chicken 29 | Veal 33 Sauteed with imported prosciutto & roasted peppers in a garlic white wine sauce, served over bow tie pasta, topped with mozzarella cheese

Veal 33 ved

Maria Chicken 28 | Veal 32 Sauteed with Prosciutto di Parma, asparagus & roasted peppers, topped with mozzarella in a sherry cream sauce & accompanied with sauteed spinach

Lucia Chicken 28 | Veal 32 Sauteed with a mix of Shiitake, Porcini & Button mushrooms in a marsala sauce with pappardelle pasta

27

24

CLASSIC PASTAS

All Served with Pasta Fagioli Soup or Salad

Penne Alla Vodka	25	Tortellini Nonna Rosaria	
Penne pasta in flamed vodka blush sauce with prosciutto		Tortellini tossed with baby shrimp & sundried tomatoes in a pink cream sauce, topped with	
Seafood Cannelloni	32	mozzarella cheese	

Homemade pasta rolled with a mix of seafood, served with sherry mushroom cream sauce, drizzled with balsamic glaze, served with vegetables & potato

Ravioli Rosapia 35 Striped lobster ravioli with asparagus, sundried tomatoes, shrimp & crabmeat in a pink cream

Stuffed Rigatoni 25 Rigatoni pasta stuffed with ricotta cheese in a pink cream sauce

fresh tomatoes in a garlic & olive oil sauce Pasta Al Forno 24 Penne pasta with sausage, meatballs, peas, onions & tomato sauce, baked & topped with melted mozzarella cheese

Penne pasta sauteed with mixed vegetables &

Pasta Primavera



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CHEF'S SPECIALTIES

All Served with Pasta Fagioli Soup or Salad

Ossobuco Milanese	34
Braised veal shank in brown sauce serve	ed with

broccoli rabe & potatoes Linguine San Gennaro

Sauteed lobster tail, scallops, shrimp, clams & mussels in a light marinara sauce, garnished with lumps of crabmeat & tossed with linguine pasta

Halibut Puttanesca

Pan seared Halibut fillet with scallops & shrimp, topped with olives, capers & light marinara sauce over capellini pasta

37 Two baked crab cakes served with lemon butter garlic white wine saffron sauce over capellini

New York Steak

14oz New York steak grilled at your preference, topped with caramelized onions & shiitake mushrooms, served with vegetables & potato

Salmon Zafferano

Baked salmon fillet rolled with crabmeat, served with lemon saffron sauce, vegetables & potato

Seafood Teresa

Sauteed jumbo shrimp, scallops & jumbo lump crabmeat in a light marinara sauce, served over capellini pasta

FOR A SWEET FINISH!

34

8

9



Homemade Cannoli



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



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



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



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



Homemade Bread Pudding



Chocolate Lava Cake

A sinful fudge cake, when heated, has an unbelievable rich, molten chocolate center 9

9



Limoncello Mascarpone

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



NY Cheesecake

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



Lemon Ripieno

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



Chocolate Temptation

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