

FIRST COURSE

Shrimp Bisque Soup
Calamari Fritti
Oysters
Rockefeller

Shrimp Cocktail
Vongole Oreganata
Crab meat stuffed
mushrooms

Caesar Salad
Amarone Salad
Burrata Mozzarella
Caprese

MAIN COURSE

Surf and Turf \$80.00

– Broiled lobster tail 5 oz. drawn butter, grilled filet mignon. –

Squid Ink Tuto Mare \$60.00

– Shrimp, scallops, calamari, mussels, clams,
home made black linguine, tomato sauce. –

Pollo Fantasia \$55.00

– Chicken Breast, artichoke hearts, sun dried
tomatoes, mushrooms, brandy cream sauce. –

Lobster Ravioli \$55.00

– Lobster, baby shrimp, in a pink vodka
sauce. –

Braised Short Rib \$65.00

– Red wine sauce, mashed potatoes. –

Filet Mignon 8 oz \$70.00

– Portabella mushroom, port wine sauce. –

FISH OF THE DAY \$65.00

– Chefs choice. –

Romeo & Juliet \$60.00

– Veal, chicken, prosciutto, mozzarella,
mushrooms, red wine sauce. –

Risotto With Quails \$55.00

– Arborio rice, grilled quails, mushrooms,
garlic, Parmesan cheese, olive oil truffle
essence. –

Vitello tre Funghi \$60.00

– Veal, mixed mushrooms, Marsala wine
sauce. –

Pappardelle Con Funghi \$55.00

– Home made pasta, fresh mushrooms sauce. –

Salmon Grigliato \$60.00

– Grilled Salmon, Dijon mustard, sweet peas –

Gamberetto & Aragosta \$65.00

– Shrimp, lobster tails, linguine pasta, lemon
butter sauce. –

COFFEE AND DESSERT

Cannoli
chocolate ice cream
Chocolate mousse
cake

Red Velvet Cake
Vanilla Ice Cream
American Black
Coffee or Hot Tea

Limoncello Gelato
Ricotta Cheesecake
Raspberry Sorbet

*PRICE PER PERSON NO SHARING ALLOWED
DOES NOT INCLUDE BEVERAGE TAX AND GRATUITY*