

Pre fixe Menu 2025

Two Course Lunch \$24

Three Course Dinner \$46

Appetizers

Caesar Salad

Baked Clams

Capellini Cake - proscuitto, cream, peas

Italian Egg Roll - sausage, pepperoni, ricotta

Calamari Arrabiatta - spicy cherry pepper tomato sauce

Clams Pazzo - little neck clams, garlic, evvo, bacon, hot cherry peppers, basil

Main Course

Baked Cheese Ravioli - meatball, vodka sauce, pesto

Rigatoni Alla Norma - tomato, basil, ricotta salata

Penne Campagna - chicken, peas, sun-dried tomato, shiitake mushroom, onion, spicy olive oil

Capellini Frutti Di Mare - angel hair pasta, clams, mussels, shrimp, light tomato sauce

Pork Braciola - served with house made cavatelli pasta

Chicken Scapariello - garlic, peppers, mushrooms, red wine vinegar lemon sauce

Shrimp Scampi - lemon, butter, garlic, white wine

Halibut Picatta - escarole, potato, capers, lemon butter sauce (L+24) (D+6)

Pork Osso Buco - served with potato mash (L+17)

Grilled Ribeye Steak - peppers, potato, onion (L+26) (D+10)

Veal Chop Portofino - sundried tomato, mushrooms, port wine sauce (L+30) (D+10)

Dessert

Lemon Ricotta Italian Cheesecake

Creme Brulee

Tiramisu