

Pre fixe Menu 2025

Two Course Lunch \$24

Three Course Dinner \$46

Appetizers

Caesar Salad

Baked Clams

Capellini Cake - prosciutto, 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

Penne Alla Vodka

Butternut Squash Ravioli - bacon, sage, butter

Spaghetti with Shrimp Sauce (Red or White)

Spaghetti Pomodoro - tomato basil sauce

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

Pork Braciola - served with house made cavatelli pasta

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

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 (+10)

Veal Scaloppine Sorrentino - eggplant, prosciutto, mozzarella, light tomato sauce (+4)

Pork Chop Milanese - arugula, prosciutto, burrata, balsamic (+5)

Grilled Ribeye Steak - peppers, potato, onion (+12)

Veal Chop Portofino - sundried tomato, mushrooms, port wine sauce (+12)

Rosemary Crusted Lamb Chop - mint, rosemary chimichurri, spinach, mashed potato (+31L) (+23D)

Dessert

Lemon Ricotta Italian Cheesecake

Creme Brulee

Tiramisu