

## APPETIZERS

(Choose One)

Verona Salad	Eggplant Rollatini
Caesar Salad	Baked Clams
Mozzarella Caprese	Stracciatella Soup
Artichoke Oreganata	Pasta e Fagoli Soup
Rice Balls	Calamari Fritti (Traditional or Sweet Chili)

## ENTREES

(Choose One) - \$39 pp.

Penne alla Vodka	Porcini Risotto: (Vegetarian)
Shallots, Prosciutto, Vodka in a Tomato Basil Sauce with a touch of cream	Risotto Tossed in Porcini Mushroom Sauce, Topped with Shaved Parmesan
Pappardelle Bolognese	Eggplant Parmesan
Authentic Meat Sauce topped with Ricotta Cheese	Melted Mozzarella Baked in a Marinara Sauce
Orechiette alla Verona	Pollo
Imported Pasta Sautéed with Sausage, Sundried Tomatoes, Chick Peas, and Rapini Garlic and Oil	Francese, Parmigiana, Marsala, Toscana (Served with Vegetables)
Zucchini Linguini (Vegan)	
In a Spicy Marinara Sauce with Crispy Shitake Mushrooms	

## ENTREES

(Choose One) - \$46 pp.

Chicken Valdostana	Grilled Pork Chop (Add \$4)
Breaded Breast of Chicken Topped with Prosciutto, Melted Mozzarella, Porcini Sauce, Served with Roasted Potatoes & Vegetables	Topped with Mushrooms, Onions, Cherry Peppers, Served-Roasted Potato, Vegetables
Chicken Scarpariello	Branzino Oreganata (Add \$6)
Oven Roasted off the Bone with Sausage, Peppers, Mushrooms, Rosemary	Fresh Mediterranean Sea Bass Topped with Seasoned Breadcrumbs in a Lemon White Wine Sauce with Shrimp
Sole Portofino	Squid Ink Linguini (Add \$6)
Parmesan Encrusted in a Lemon White Wine Sauce, Served with Risotto	Tossed with Mussels, Calamari, Shrimp, Broccoli Rabe, Cherry Tomatoes, Garlic & EVOO
Salmon Fiorentina	Crispy Duck (Add \$6):
Fresh Salmon Served over Spinach with a Dijon Sauce	Fresh Long Island Duck in an Orange Cranberry Glaze Served with Wild Rice & Vegetables
Shrimp Scampi	Steak (Add \$9)
Garlic, butter, white wine and lemon, served over risotto with vegetables	Grilled, topped with Asparagus and Melted Mozzarella in Barolo Wine Sauce Served with Onion Rings
Veal	
Marsala, Parmigiana, Sorrentino, Piccata (Served with Vegetables)	

## DESSERTS

(Choose One)

Cannoli	Flourless Chocolate Cake
Tiramisu	

**\*There will be an additional \$10 charge on Saturday.**

**Prices Subject To Change**

\*Consuming raw or undercooked meats, fish, shellfish or fresh shell eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Prices are subject to change.

Please Inquire About Our Daily Specials

Our Chef welcomes your special requests. Please allow additional time for him to prepare any dish to your liking.

\*(V) = Vegetarian