

# PRIX FIXE MENU

## 3 COURSES - \$ 25

*(Prix Fixe Menu is not available on Holidays or Holiday Weekends)*

*All night long*

*(Includes a Glass of Wine (Pinot Noir) or (Chardonnay) or any beer Beer*

**SHARING OR SUBSTITUTIONS ARE NOT ALLOWED ON THIS MENU**

### FIRST COURSE : ANTIPASTI -INSALATA

*SOUP OF THE DAY*, Ask your server for today's offering

*ASPARAGUS PROSCIUTTO*, Wrapped asparagus with prosciutto, roasted red peppers vinaigrette

*VONGOLE OREGANATA*, baked little necks with oregano garlic bread crumbs,

*MUSSELS*, Sautéed mussels in white wine lemon butter, served with parmesan crisp

*CALAMAR MARINARA* , Served with parmesan crisp

*TUNA OR NSALMON TARTAR*, light Dijon butter, mango, avocado, citrus

*CEASAR SALAD*, White anchovy dressing, focaccia croutons, shaved pecorino Romano cheese

*SPINACH SALAD*, Crispi bacon,feta cheese, balsamic dressing, sundried cranberries,cherry tomatoes

*BEEF SALAD*, Golden and red beets,red beet vinaigrette, goat cheese, arugula, candied pecans

*EGGPLANT PARM*, topped with marinara and mozzarella cheese

### SECOND COURSE: ENTRÉE

*LOBSTER RAVIOLI*, fresh lobster meat, ricotta and tomato cream sauce 25

*FETTUCCHINI CARBONARA*, Homemade fettuccine, pancetta, parmigiano- regiano cream sauce 25

*GNOCCHI*, Homemade pasta gnocchi, tomato cream vodka sauce, prosciutto 25

*GRILLED SALMON DIJONNAISE*, grilled salmon, gnocchi, Dijon reduction 25

*ORECCHIETTE*, shell pasta with Italian sausage, broccoli rabe, garlic and oil sauce 25

*GRILLED 10 oz sirloin* ,mushrooms demiglaze sauce, roasted potatoes, vegetables 25

*12OZ PORK CHOPS*, grilled and served with roasted potatoes and vegetables, balsamic demiglaze 25

*LAMB OSSO BUCCO*, braised with vegetables and chianti demiglaze served with mushrooms risoto 25

*SEAFOOD MARINARA*, Shrimp, scallop, clams, calamari, mussels in a marinara sauce over house made linguine 25

*VEAL OR CHICKEN SALTIMBOCCA*, Layered with prosciutto, provolone, sage marsala demiglaze,roasted potatoes, veg 25

*VEAL/CHICKEN MARSALA*, Sautéed with mushrooms in a Marsala wine reduction, potatoes, vegetables 25

*VEAL/ CHICKEN PARMESAN*, Breaded, pan fried topped with marinara, mozzarella cheese served with homemade linguini 25

### THIRD COURSE: DESSERT

Panna cotta, Gelato of the day, Tiramisu, Cannoli, Mango sorbet, Lemon cheese cake *Prices are subject to change without notice*