

PRIX FIXE MENU

3 COURSES - \$ 26-28

(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 bottle 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

CAESAR SALAD, White anchovy dressing, focaccia croutons, shaved pecorino Romano cheese

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 28

FETTUCCHINI CARBONARA, Homemade fettuccine, pancetta, parmigiano-regiano cream sauce 26

GNOCCHI, Homemade pasta gnocchi, tomato cream vodka sauce, prosciutto 26

GRILLED SALMON DIJONNAISE, grilled salmon, gnocchi, Dijon reduction 28

ORECCHIETTE, shell pasta with Italian sausage, broccoli rabe, garlic and oil sauce 26

12OZ PORK CHOPS, grilled and served with roasted potatoes and vegetables, balsamic demiglaze 28

LAMB OSSO BUCCO, braised with vegetables and chianti demiglaze served with mushrooms risotto 28

SEAFOOD MARINARA, Shrimp, clams, calamari, mussels in a marinara sauce over house made linguine 28

VEAL OR CHICKEN SALTIMBOCCA, Layered with prosciutto, provolone, sage marsala demiglaze, roasted potatoes, veg 28

VEAL/ CHICKEN PARMESAN, Breaded, pan fried topped with marinara, mozzarella cheese served with homemade linguini 26

FOUR COURSE: DESSERT

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