



**Welcome**

**Antipasti**

**Served Family Style**

**Gamberi al Limone**

**Floured and Sautéed Shrimp, Lemon, Garlic, Herbs,**

**Olivos**

**Castel Vetrano, Green Cerignola, Gaeta, Cured Olives**

**Salumi e Formaggio Misti**

**Mortadella, Genoa Salami, Prosciutto, Speck, Coppacola,  
Sopressata, Parmigiano, Fresh Mozzarella, Fontina, Gorgonzola,  
Grilled Squash**

**Zuppa e Insalate**

**Choice of:**

**Misto**

**Goat Cheese 'Truffle' with Mesclun Greens, Diced Cucumber,  
Radish & Celery, Roasted Tomato, Prosciutto di Parma**

**Pasta e Fagioli**

**Thick Pasta and Bean Soup, Carrots, Fresh Herbs**

**Entree**

**Choice of:**

**Salmone al Caperi**

**Grilled Salmon Fillet, Vegetable Risotto, Lemon Caper Jus**

**Vitello alla Piccata**

**Floured and Sautéed Veal Scaloppini, Lemon, Capers, White  
Wine, Toasted Garlic Spinach and Potatoes**

**Pollo Alla Parmigiana**

**Floured and Sautéed Chicken Breast Topped with Fresh  
Mozzarella Cheese and Tomato Sauce, Vegetable Risotto**

**Linguine Mare Chiaro**

**Pasta, Scallops, Shrimp, Lobster, Mussels, Calamari, Clams,  
Spicy Tomato White Wine Broth**

**Ravioli di Aragosta**

**Lobster filled Ravioli, Tomato Basil Cream Sauce, Maine Lobster**

**Agnello Scottadito**

**Parsley and Garlic Brined Australian Lamb Chops, Gorgonzola  
Gnocchi, Toasted Garlic Vegetables, Texas "Pesto"**

**Bistecca di Manzo**

**Grilled Flat Iron Steak, 4 Grilled Shrimp, Fettuccine Alfredo,  
Toasted Garlic Vegetables**

**Ossobuco**

**Braised all Natural Veal Shank, Saffron Risotto, and Sautéed  
Garlic Vegetables**

**Dessert**

**Choice of:**

**Tiramisu**

**Cannoli**

**Cheesecake**

**Chocolate Lava Torta**