



Valentine's Day Special Menu

Appetizers

Asparaghi e Gorgonzola \$ 10.95

Grilled asparagus topped with crumbled gorgonzola, drizzled with honey mustard and extra virgin olive oil.

Calamari \$ 10.95

Fried or Grilled

Oysters (6) \$ 18.95

Rockefeller

Salads

House Salad \$ 3.95

Choice of dressing

Caesar Salad \$ 9.95

In a parmiggiano basket

Insalata Caprese \$ 10.95

Tomatoes slices layered with Fresh mozzarella red roasted peppers basil and black olives drizzled with extra virgin olive oil and balsamic glaze.

Pastas

Meat Lasagna \$ 16.95

Our Home made

Fettuccine Alfredo \$15.95

Homemade pasta tossed in traditional creamy cheese sauce and finished with green peas.

(Add chicken \$4.00 - Add Shrimp \$6.00- Add Crab legs \$10.00)

Linguine with Clams \$ 18.95

In Marinara or White wine Oil and Garlic Sauce.

Black Truffle Sacchetti \$ 21.95

Small pouch shaped homemade pasta filled with truffle, mozzarella, aged parmesan and imported pecorino cheeses topped with a reduction of Barolo wine with sautéed onions, spinach, mascarpone cheese a touch of marinara, garnished with grilled Barese sausage.

Entrees

Pollo Innamorato \$ 19.95

Chicken breast sautéed in white wine, onion and garlic, cherry tomatoes, artichoke hearts, oregano, basil, hot red pepper, parsley served with roasted potatoes and sauteed spinach.

Cernia Piccata \$ 29.95

Succulent grouper fillet in light lemon butter sauce with capers and sun-dried tomatoes served with asparagus and roasted red potatoes.

Falda di Manzo Molise \$ 24.95

Skirt steak, marinated in garlic, lemon, oil and oregano, grilled to taste served with Arugula salad and parmesan encrusted potatoes.

Veal Marsala, Piccata, Saltimbocca... \$ 26.95

Served with pasta

Lobster Tail \$ 38.95

Filet Mignon \$ 38.95

Both served with baked potato, broccoli, hot butter and sour cream.

Red Alaskan king crab Legs (1lb) \$59.95

With baked potato, asparagus, hot butter and sour cream.

PLEASE NO SPLITS. RESONABLE REQUESTS WILL BE CONSIDERED

