



## Mother's Day Menu

### Appetizers

<b>Gamberi Pancetta</b>	<b>\$18.95</b>
<i>Sautéed Shrimp wrapped with Italian bacon over sautéed spinach</i>	
<b>Fried New York Calamari</b>	<b>\$14.95</b>
<i>Crispy Fried Calamari with fried cherry peppers with pomodoro sauce</i>	
<b>Goat Cheese Fritters</b>	<b>\$18.95</b>
<i>Fried goat cheese served over sautéed truffle mushrooms</i>	
<b>Crab Cakes</b>	<b>\$18.95</b>
<i>Fresh crab cakes served over arugula with a horseradish cream sauce</i>	
<b>Eggplant Tower</b>	<b>\$16.95</b>
<i>Fried eggplant layered with fresh tomato and mozzarella cheese, balsamic fig reduction</i>	

### Salads

<b>Avocado Salad</b>	<b>\$14.95</b>
<i>Avocado cream, red peppers, red onion, romaine lettuce, Parmigiano-Reggiano cheese</i>	
<b>Spinach Salad</b>	<b>\$14.95</b>
<i>Baby spinach, red onion, red pepper, cucumbers, walnuts, apples, goat cheese, honey balsamic vinaigrette</i>	
<b>Caesar Classica</b>	<b>\$13.95</b>
<i>Romaine hearts, Parmigiano-Reggiano cheese, garlic croutons, house made dressing</i>	

### Pastas

<b>Linguine And Clams</b>	<b>\$30.95</b>
<i>Little neck clams, garlic, extra virgin olive oil, white wine, over imported linguine</i>	
<b>Linguine Alla Aragosta e Vodka</b>	<b>\$34.95</b>
<i>Imported linguine with vodka cream sauce and fresh picked lobster meat</i>	
<b>Gnocchi Di Ricotta</b>	<b>\$30.95</b>
<i>House made ricotta gnocchi with caramelized eggplant, melted fontina, pomodoro sauce</i>	
<b>Pappardelle Alla Foresta</b>	<b>\$30.95</b>
<i>Imported pasta ribbons, wild mushrooms, peas, prosciutto di parma, parmigiano-reggiano cream sauce</i>	

## Entrees

<b>Seabass Milanese</b>	<b>\$39.95</b>
<i>Breaded and pan seared, lemon garlic white wine sauce, mashed potatoes, roasted vegetables</i>	
<b>Risotto Ai Gamberi</b>	<b>\$36.95</b>
<i>Italian arborio rice with shrimp, asparagus, sun dried tomatoes and basil</i>	
<b>North Atlantic Grilled Salmon</b>	<b>\$40.95</b>
<i>Lemon caper and butter sauce, lobster mashed potatoes, roasted vegetables</i>	
<b>Filet &amp; Shrimp</b>	<b>\$55.95</b>
<i>8oz grilled filet mignon topped with shrimp, roasted garlic butter sauce, roasted potatoes, spinach</i>	
<b>Rack of Lamb</b>	<b>\$45.95</b>
<i>A fire grilled full rack of New Zealand lamb, garlic rosemary demi-glace, mashed potatoes, roasted vegetables</i>	
<b>14oz. Aged Angus NY Strip</b>	<b>\$40.95</b>
<i>Seasoned and grilled with roasted potatoes and sautéed baby spinach</i>	
<b>Pollo Alla Foresta</b>	<b>\$30.95</b>
<i>Chicken breast, kalamata olives, sun dried tomatoes, white wine sauce, garlic potato cake, roasted vegetables</i>	
<b>Braised Aged Angus Short Ribs</b>	<b>\$42.95</b>
<i>Slow roasted vegetable braised boneless beef short ribs, mashed potatoes, roasted vegetables</i>	
<b>Osso Buco Di Porco</b>	<b>\$40.95</b>
<i>Pork shank braised with mixed vegetables and served with mashed potatoes and baby spinach</i>	
<b>Vitello Alla Madeira</b>	<b>\$40.95</b>
<i>Veal medallions, prosciutto di parma, mushrooms, onions, madeira wine, parmigiano risotto, spinach</i>	

## Desserts

*All Desserts - \$10*

**Tiramisu**

**Red Velvet Cake**

**Cheesecake with strawberry coulis**

**Chocolate Mousse Cake**

***All entrees come with a complimentary Prosecco for Mom!***

***Buon Appetito!***

*Thoroughly cooking meats, poultry, shellfish or eggs reduces the risk of foodborne illness.*