



APPETIZERS

Choice of One

House-Made Mozzarella

Roasted Peppers,
Aged Balsamic Basil Oil

Prince Edward Island Mussels Posillipo

San Marzano Tomato, Basil, White Wine Sauce

Fried Mozzarella Coins

Tomato Basil Dipping Sauce

Soup du Jour

Chef's Seasonal Soup

Italian Eggroll

Sausage, Broccoli Rabe, Sun-Dried Tomatoes
and Risotto, Tomato Basil Sauce

House-Made Meatballs

San Marzano Plum Tomato Sauce with Ricotta Cheese

Baked Little Neck Clams

Oreganato Bread Crumbs

Marina Caesar Salad

Romaine, Garlic Croutons, Parmesan Cheese

Arancini Bianco "Rice Balls"

Shaved Parmesan Cheese and Honey

ENTRÉES

Choice of One

Gluten Free Pasta Available \$2.00 Additional

Linguine and Clams Little Neck Clams, Garlic, Grape Tomatoes, White Wine and EVOO

Chicken Breast Alla Nicco Stuffed with Prosciutto, Ricotta and Fresh Mozzarella
Cheese and Spaghetti Filetto Pomodoro

Fillet of Sole Francaise Lemon White Wine Sauce and Risotto

Sauté Breast of Chicken Marsala, Francaise or Sicilian

Chicken or Veal Parmesan Plum Tomato Sauce, Mozzarella, Choice of Pasta

Fusilli with Sausage & Broccoli Rabe White Wine, Garlic, Grape Tomatoes and EVOO

Mezza Rigatoni Alla Vodka Chicken, Plum Tomatoes, Vodka and Cream

Brick-Pressed Organic Chicken Vegetables Du Jour, Garlic Smashed Potatoes, Chicken Jus

Medallions of Mignon Sicilian Oreganata Bread Crumb, Garlic, White Wine, Pepperoncini Peppers

Seafood Stuffed Shrimp Lobster Sauce, Leek Risotto and Asparagus

Atlantic Salmon Mustard Tarragon Crusted, Leek Risotto, Chardonnay Dijon Sauce

Pan-Roasted Pork Chop Prosciutto, Fontina Cheese and Sage-Stuffed
with Shitake Mushroom Madeira Wine Sauce

Blackened Mahi Mahi Mango-Pineapple Salsa over Coconut Rice

ADDITIONAL \$14

Steamed or Baked 1-1/4lb Lobster Vegetable of Day and Garlic Smashed Potato

Rack of Lamb Dijon Mustard Oreganata Bread Crumb, Garlic Smashed Potato,
Creamed Spinach, Rosemary-infused Jus

Dry-Aged NY Strip Steak Herb Butter, Creamed Spinach, Garlic Smashed Potato

CHEF'S SELECTED DESSERTS

COFFEE, DECAF AND TEA

Chefs Joe Labriola and Michael Peluso