





\$55 PER PERSON*

UGLY SWEATER PRIX FIXE MENU

FRIDAY, DECEMBER 16

APPETIZERS

Choice of One

House-Made Mozzarella

Roasted Peppers, Aged Balsamic Basil Oil

Fried Mozzarella Coins

Tomato-Basil Dipping Sauce

Greek Salad

Romaine, Mixed Olives, Red Onion, Tomatoes, Artichoke Hearts, Cucumber, Feta Cheese, Red Wine Vinaigrette

House-Made Meatballs

San Marzano Plum Tomato Sauce with Ricotta Cheese

Baked Little Neck Clams

Oreganato Breadcrumbs

Marina Caesar Salad

Romaine, Garlic Croutons, Parmesan Cheese

Arancini Bianco "Rice Balls"

Shaved Parmesan Cheese and Honey



Choice of One

Gluten Free Pasta Available \$2.00 Additional

Chicken Breast Alla Nicco

Stuffed with Prosciutto Di Parma, Ricotta and Fresh Mozzarella Cheese and Spaghetti Filetto Pomodoro

Pasta Di Vincenzo Sicilian-style

Eggplant, San Marzano Tomato Sauce over Rigatoni with Ricotta Salata

Sauté Breast of Chicken

Marsala, Française or Sicilian-Style

Chicken or Veal Parmagiana

Plum Tomato Sauce, Mozzarella, Choice of Pasta

Fusilli with Sausage & Broccoli Rabe

White Wine, Garlic, Grape Tomatoes

Chicken Mezza Rigatoni Alla Vodka

Chicken, Plum Tomatoes, Vodka Cream Sauce

Brick-Pressed Organic Chicken

Whipped Mashed Potatoes, Chicken Jus

Medallions of Mignon Siciliano

Oreganata Breadcrumb, Garlic, White Wine, Pepperoncini Peppers

Seafood Stuffed Shrimp

Cognac Lobster Sauce, Creamy Risotto

Atlantic Salmon

Cast Iron-seared, Teriyaki Glaze over Coconut Rice

Frenched Char-grilled Berkshire Pork Chop

Broccoli Rabe, Garlic, Onion, Hot Cherry Peppers, Drizzled with Balsamic Glaze, Whipped Mashed Potato



Chef's Selected Desserts
Coffee. Decaf and Tea

Chefs doe Labriola and Michael Peluso

NO SUBSTITUTIONS ● NOT VALID WITH ANY CARDS OR COUPONS ● MAY BE DISCONTINUED AT ANY TIME

NOT VALID FOR PARTIES OF 12 OR MORE ● NOT VALID FOR TAKE OUT ● * PLUS TAX AND GRATUITY



















