



Three-Course

PRIX FIXE MENU

MONDAY THRU THURSDAY
3:00PM – 7:00PM

\$45.00

PER PERSON*

STARTERS

CHOICE OF ONE

House-Made Mozzarella

Roasted Peppers, Aged Balsamic, Basil, EVOO

Fried Mozzarella Coins

Tomato Basil Dipping Sauce

House-Made Meatballs

San Marzano Plum Tomato Sauce, Ricotta Cheese

Arancini Bianco “Rice Balls”

Parmigiano Reggiano Cheese, Drizzled Honey

Mussels Posillipo

Prince Edward Island Mussels, San Marzano Tomatoes, Basil, White Wine Sauce

Baked Clams

Little Neck Clams, Oreganato Breadcrumbs

Autumn Salad

Mixed Greens, Bosc Pears, Dried Cranberries, Walnuts, Apple Cider Vinaigrette

MAINS

CHOICE OF ONE

Sauté Breast of Chicken

Your choice of Marsala, Francese or Sicilian-Style

Char-Grilled Berkshire Pork Chop

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

Atlantic Salmon

Cast Iron-seared with Teriyaki Glaze over Coconut Rice

Seafood Stuffed Shrimp

Cognac Lobster Sauce, Risotto and Asparagus

Veal Parmesan

Plum Tomato Sauce, Mozzarella, Choice of Pasta

Medallions of Mignon Sicilian

Oreganata Breadcrumb, Garlic, White Wine Pepperoncini Peppers

Pasta Di Vincenzo

Sicilian-Style, Eggplant, San Marzano Tomato Sauce over Rigatoni with Ricotta Salata

Chef's Selection of Desserts

Chefs Joe Labriola and Michael Peluso

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

NOT VALID FOR PARTIES OF 10 OR MORE ~ NOT VALID FOR TAKE OUT