



HALLOWEEN PRIX FIXE MENU





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



ENTRES 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, Francaise or Sicilian-Style with Whipped Mashed Potatoes

> **Chicken or Veal Parmagiana** Plum Tomato Sauce, Mozzarella, Choice of Pasta

Frenched Char-grilled Berkshire Pork Chop Broccoli Rabe, Garlic, Onion, Hot Cherry Peppers, Drizzled with Balsamic Glaze, Whipped Mashed Potato

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

Brick-Pressed Bell and Evans Organic Chicken Whipped Mashed Potatoes, Chicken Jus

Medallions of Mignon Siciliano Oreganata Breadcrumb, Garlic, White Wine, Pepperoncini Peppers with Whipped Mashed Potatoes

> Seafood Stuffed Shrimp Cognac Lobster Sauce, Creamy Leek Risotto

Atlantic Salmon Cast Iron-Seared with Teriyaki Glaze over Creamy Leek Risotto

DESSERT

Chef's Selected Desserts Coffee, Decaf and Tea

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







