

H a p p y
New Year



Appetizers

Antipasta Pavarotti

*imported buffalo mozzarella, prosciutto wrapped asparagus, roasted tomatoes,
25yr balsamic 13.50*

Calamari

fried with marinara, basil aioli, fresh lemon 11

Baked Clams

*topped with garlic, breadcrumbs, fresh herbs,
roasted peppers, extra virgin olive oil 14*

Shrimp Pepperoncini

prosciutto wrapped with horseradish cream sauce 12

Meatballs!

jumbo homemade meatballs simmered in fresh tomato sauce 12

Steamed Mussels

white wine herb sauce or fresh tomato marinara 12

Stuffed Long Hots

sweet sausage, sharp provolone and marinara 11.5

Entrees

Scallops alla Nero

Seared Sea Scallops with spicy pork & roasted tomato risotto 28

Lobster Cardinale

Plum tomato, brandy cream sauce over homemade rigatoni 34

Pappardelle Bolognese

classic 3 meat marinara over wide pasta 22

Veal Corleone

prosciutto, smoked mozzarella, wild mushroom marsala sauce 24

Eggplant Parmigiana

Pappardelle pasta, fresh tomato marinara 19

Chicken San Nicola

shrimp, jumbo lump crab, sundried tomatoes, capers, white wine 24.5

Veal Sinatra

jumbo lump crab, diced tomato, artichokes, white wine herb sauce 27

Braised Short Ribs

seasonal greens, mascarpone polenta 28

USDA Prime Meyers All Natural NY Strip

roasted tomatoes, arugula, buffalo mozzarella 25yr balsamic 49

Gnocchi alla Sophia Loren

baby spinach, toasted pine nuts, gorgonzola-port wine cream 19

Penne alla Vodka

fresh tomato cream, baby peas 19

Chicken Parmigiana

linguini marinara 19