

Prix-Fixe Menus

THANKSGIVING WEEKEND 2025 MENU \$49.95

Appetizers (Choose One)

Caesar Salad ~~ Verona Salad ~~ Mozzarella Caprese
Artichoke Oreganata ~~ Stracciatella Soup ~~ Pasta e Fagioli Soup
Rice Balls ~~~ Eggplant Rollatini ~~~ Baked Clams ~~~ Calamari Fritti

Main Course (Choose One)

Turkey Traditional Dinner:

Roasted Turkey with Gravy, Stuffing,
Cranberry Sauce, Mash Potatoes, Baby
Carrots in Honey, Roasted Brussel Sprouts

Add: Lasagna (+\$6)

Chicken Valdostana:

Breaded Breast of Chicken topped with
Prosciutto, Melted Mozzarella, Porcini Sauce,
Served with Roasted Potatoes & Vegetables

Chicken Scarpariello :

Oven Roasted off the Bone with Sausage,
Peppers, Mushrooms, Rosemary

Sole Portofino:

Parmesan Encrusted in Lemon White Wine
Sauce, Served over Risotto

Salmon Fiorentina:

Fresh Salmon pan seared in a lemon beurre
blanc Served over Spinach

Shrimp Scampi:

Garlic, butter, white wine and lemon, served
over risotto with vegetables

Pollo: (Served with Vegetables)

Francese, Parmigiana, Marsala, Toscana

Veal (+ \$6): (Served with Vegetables)

Marsala, Parmigiana, Sorrentino, Piccata

Dessert (Choose One)

Cannoli ~~ Tiramisu ~~ Key Lime Pie
Flourless Chocolate Cake

**Choose Below Any Entrée from Chef Specials*

- * *Pasta Short Rib Ragu* +\$6
- * *Roasted Half Chicken* +\$6
- * *Stuffed Filet Sole Special* +\$9
- * *Rack of Lamb-Shrimp* +\$15
- * *Veal Chop Valdostana* +\$18

Zucchini Linguini: (Vegan)

In a Spicy Marinara Sauce with Crispy
Shitake Mushrooms

Penne alla Vodka:

Shallots, Prosciutto, Vodka in Tomato Basil
Sauce with a touch of cream

Pappardelle Bolognese:

Authentic Meat Sauce, Ricotta Cheese on Top

Orecchiette alla Verona:

Imported Pasta Sautéed with Sausage,
Sundried Tomatoes, Chick Peas, Rapini,
Garlic and Oil

Porcini Risotto: (Vegetarian)

Risotto Tossed in Porcini Mushroom Sauce,
Topped with Shaved Parmesan

Eggplant Parmesan:

Baked in Marinara, topped with Melted
Mozzarella, Served with Vegetables

Grilled Pork Chop (+ \$6):

Topped with Mushrooms, Onions, Cherry
Peppers, Served-Roasted Potato, Vegetables

Branzino Oreganata (+ \$7):

Fresh Mediterranean Sea Bass Topped with
Seasoned Breadcrumbs in a Lemon White
Wine Sauce with Shrimp

Squid Ink Linguini (+ \$7):

Tossed with Mussels, Calamari, Shrimp,
Broccoli Rabe, Cherry Tomatoes, Garlic,
Extra Virgin Olive Oil

Crispy Duck (+ \$7):

Fresh Long Island Duck, Orange Cranberry
Glaze, Served with Wild Rice & Vegetables

Steak (+ \$10):

Grilled, topped with Asparagus and Melted
Mozzarella in Barolo Wine Sauce Served with
Onion Rings

Specials of the Day

Soup of The Day

Shrimp Bisque Soup \$19

Appetizers

Italian Roll \$19

Baked 'n' Crispy Puff Pastry Stuffed with Italian Sausage, Broccoli Rabe and Sundried Tomatoes, Served with Pomodoro Sauce

Burrata Fritti \$20

Breaded Golden Brown Served over Pink Sauce, Garnished with Grated Parmesan

Entrée Special

Short Rib Pappardelle Ragu \$39

Fresh Homemade Pasta with red wine-braised Short Rib in a Ragu Sauce with Ricotta on Top

Half Roasted Range Chicken \$38

Oven Roasted Organic Half Chicken-lightly Garlic & Herb Flavored, Served with Healthy Couscous Primavera

Stuffed Filet of Sole \$42

Filet of Sole Stuffed with Scallops, Crabmeat and Spinach in a White Wine-Lemon Buerre, Served with Basmati Lemon Rice

Rack of Lamb & Shrimp Combo \$49

Grilled Rack of Lamb in Port Wine Sauce and Grilled Shrimp, Served with Mash Potatoes and Sautéed Spinach

Veal Chop Valdostana \$55

Veal Chop Pounded and Stuffed with Prosciutto, Mozzarella and Spinach, Grilled to Perfection, Served with a Mix of Roasted Potato and Broccoli Rabe

Dessert Special

Chocolate Mousse (Vegan/G.F.) \$12

Flourless Chocolate Cake (G.F.) \$11 (a la mode +\$5) ~~ Sorbet Mango \$11

"Buon Appetito e Grazie"