

Christmas

A La Carte Menu

Antipasto / Appetizers

Fried Calamari - 16

fresh calamari fried golden brown served with marinara sauce

Baccala Salad - 18

fresh cod, olives, celery, garlic, and olive oil

Seafood Salad - 18

calamari, shrimp and mussels, olives, celery

Shrimp Cocktail - 17

jumbo shrimp served with cocktail sauce

Long Hot Peppers - 14

served with sliced potatoes

Arancini - 15

crispy risotto with marinara sauce

Mussels Marinara - 15

fresh PEI mussels sautéed in marinara sauce

Sperlani / Fried Smelts - 12

fresh smelts lightly floured and fried

Baccala Fried - 16

fresh codfish fried to perfection, lightly floured

Cold Antipasto - 28

assorted meat and cheese board (serves two)

Salad - 10 Insalata Mista: Mixed greens served with our house vinaigrette

Soup - 11 Lobster Bisque

Pollo Ortolana - 26

breaded chicken cutlet topped with arugula, diced tomato and onion

Saltimbocca Alla Romana - 31

veal saltimbocca topped with prosciutto, cheese over spinach

Lobster Ravioli - 29

lobster ravioli with butter and sage

Lobster Tail Fra Diavolo - 32

served with spicy fresh tomato sauce over pappardelle

Maiale Ripieno - 28

pork loin filled with cherry stuffing with balsamic sauce

 served with mixed vegetables and whipped potato mash

Zuppa di Pesce - 36

seafood medley served over bed of linguini

Osso Bucco - 39

veal osso buco served over risotto

Petite Filet Mignon - 6oz - 30

with brandy mushroom sauce

Bacala - 29

fresh cod with potatoes, sicilian cured olives, pepperoncini, and tomato sauce

Filet of Sole Francese - 29

fresh filet of sole in a delicate lemon butter white wine sauce

Branzino - 32

pan seared sea bass in lemon sauce

Entrée

Kids - 15

choice of one

- Mini Ravioli
- Chicken Tenders
- Spaghetti & Meatballs
- Pizza
- Milk & Warm Cookies
- Hot Cocoa / Chocolate Milk

Contorni / Sides

- Broccoli Rabe - 9
- Sautéed Spinach - 9
- Homemade Meatballs - 12
- Filetto di Pomodoro - 12
- Penne - 9