



EASTER SPECIALS



ANTIPASTI

BURRATA AL FORNO

Our House Made Burrata Cheese, placed on a layer of imported sun dried tomatoes with a touch of aged balsamic vinegar. Wrapped in thin sheets of phyllo dough and gathered to form a purse which is then baked and served with crostini.

\$19.95

INSALATA DI POLPO

Tender Spanish Octopus legs, braised and tossed with our Basil Pesto Sauce. Served with Mesclun Green Mix. \$19.95

RISOTTO

RISOTTO ALL PESCTORA

Sauteed Lobster Meat, Jumbo Shrimp, Sea Scallops, PEI Mussels, Calamari and pieces of Chilean Sea Bass in a Spicy Marinara Sauce served over our Lobster Risotto. \$49.95

CARNE

AGNELLO ALLA GRIGLIA

Three Double Lamb Chops, pan roasted and served with a Fig Balsamic Reduction. Served with sauteed Baby Heirloom Carrots, Mushroom Risotto and sauteed Asparagus. \$46.95

PORCHETTA ARROSTO

16 ounce slice of Premium Heritage Pork Loin that is seasoned with Oregano, Rosemary and Garlic, then rolled and roasted. Accompanied with Braised Kale, Cinnamon Baked Apples and Parmesan Mashed Potatoes. Served with a Red Wine Demi Glace. \$39.95

PESCE

SALMON EN CROUTE

10 Ounce Salmon Filet laid over a bed of Creamy Artichoke and Spinach, topped with Sauteed Mushrooms before being wrapped in a thin sheet of Flaky Puff Pastry and topped with Jumbo Lump Crabmeat. Served with sauteed Baby Spinach, Italian Cheeses Stuffed Shells and Fresh Sauteed Asparagus.

\$39.95