



SPECIALS

APPETIZER

BRUSCHETTA: fresh baked crostini bread layered with a slice of fresh mozzarella cheese, diced tomato and red onion and finished with a balsamic glaze.

SAUTE ARTICHOKE: Hole artichoke hearts halved and sautéed to golden brown with roasted garlic and finished with basil and a lemon white wine sauce.

CALAMARI: Crispy rings and tentacles fried till tender served with hot cheery peppers and a side of house made marinara.

ENTREE

VEAL SORRENTINO: Tender filet of veal lightly breaded and topped with a slice of eggplant, prosciutto and finished with a brown sauce served with a side of linguini pasta.

BAKED STUFFED SOLE: Filet of sole wrapped around are succulent house made seafood stuffing and finished with a lemon butter sauce served with a side of mixed vegetables and roasted rosemary red potatoes.

PORTABELLA RAVIOLI: A pillow pasta stuffed with portabella mushrooms and ricotta cheese and is fished with a shallot, asparagus marsala cream sauce.

DESERT

TIRAMISU

N.Y STYLE CHEESE CAKE

HOSTS: TONY SCACCA, MATT SPECTOR