

CHRISTMAS EVE 2018 MENU

"THE SEVEN FISH FEAST"

Appetizers

Bruschetta \$8.00

*Diced tomatoes, fresh garlic, onions, basil,
served on grilled bread slices.*

Misto di Pesce Fritto \$30.00

*Mix fried seafood platter
(Shrimp, calamari, fish filet...)*

Baccala Fritto

Traditional fried cod fillets

Vongole Casino \$16.00

*Baked clams (A Mio Modo)
(Six per order)*

Cozze Nere \$15.00

*East coast black mussels simmered
in marinara or sautéed in white wine,
garlic, scallions and virgin olive oil.*

Oysters

On Half Shell (6) \$16.00

Rockefeller (6) 20.00

Calamari \$ 15.00

Fried or Grilled

Formaggio di Capra \$12.00

*Goat cheese baked in Marinara sauce
served with toasted bread
seasoned with garlic and paprika.*

Salads

House Salad \$ 3.00

Choice of dressing

Insalata Caprese \$ 12.00

Caprese Salad

Soups

Minestrone \$ 4.00(cup)

Campo e Mare \$ 6.00 (cup)

*Gio's amazing New England clam chowder-
based soup with a puree of shitake
mushroom, shallots, cognac, and a touch of
Tabasco finished with California red
paprika.*

Entrees

Pasta con Vongole or Cozze Nere \$25.00

*Linguine and fresh baby Manila clams or
Black mussels.*

(Red or White sauce)

Linguine & Shrimp Fra Diavolo \$24.00

*Shrimp minced green and red peppers,
black Kalamata olives, capers, anchovies
in spicy white wine tomato sauce.*

Zuppa di Pesce \$34.00

*A traditional southern Italian dish consisting
of black mussels, clams, calamari and
shrimp. Slowly braised in marinara sauce
served on a bed of homemade fettuccine.*

Baccala alla Livornese \$29.00

*Cod fillet, sautéed with white wine, onions,
Kalamata olives, marinara sauce served with
wedge potatoes*

Salmon Incrostato \$ 29.00

*Atlantic salmon fillet encrusted with
potatoes shaving in lemon butter sauce with
roasted red peppers and artichokes
hearts served with angel hair pasta
and steamed asparagus.*

Branzino Cileano in Tortiera \$ 36.00

*Succulent Chilean sea bass fillet baked in
white wine, virgin olive with green onions,
garlic, grape tomatoes, wild mushrooms and
fresh cut parsley. Served with steamed
asparagus and mashed potatoes.*

Chicken \$ 26.00

(Marsala, Piccata etc.)

Falda di Manzo Molise \$ 28.00

*Skirt steak, marinated in garlic, lemon, oil
and oregano, grilled to taste served with
arugula and parmesan encrusted potatoes.*

Lobster Tail or Filet Mignon \$ 59.00

*Served with baked potato, broccoli,
drawn butter & sour cream.*

Surf and Turf \$ 110.00

*Served with baked potato, broccoli,
drawn butter & sour cream.*

***** No Entrees plate sharing or split allowed*****