

Easter Sunday Special Menu

Salads

House Salad \$ 3.00

Choice of dressing

Insalata Caprese \$ 12.00

Tomatoes slices fresh mozzarella red roasted peppers basil and black olives drizzled with extra virgin olive oil and balsamic glaze.

Soups

Tortellini in Brodo Cup \$ 4.00 ~ Bowl \$ 8.00

Minestrone Cup \$ 3.00 ~ Bowl \$ 6.00

Appetizers

Sausage & Peppers \$ 15.00

Our Home made Barese sausage in white wine, garlic sauce with peppers

Carciofi Fritti \$ 12.00

Egg washed fried artichoke hearts

Calamari \$ 15.00

(Fried or Grilled)

Oysters \$ 18.00 (6) / \$ 24.00 (6)

On Half Shell / Rockefeller

Entrees

Pasta con Vongole or Shrimp \$ 25.00

Linguine with Manila Clams or Shrimp
(Red or white sauce)

Fettuccine Alfredo or Vodka \$ 20.00

Homemade pasta tossed in creamy cheese sauce.
(Add With shrimp \$20.00; with chicken \$9.00; with sausage \$5.00; with scallops \$20.00)

Lasagna Barese \$ 22.00

Our own home made with meat

Ravioli con Brasato di Manzo \$ 26.00

Homemade braised beef filled ravioli served in a traditional Genovese sauce, sauteed onions in virgin olive oil, butter and white wine with fresh ground pepper, parsley and grated Parmigiano cheese.

Pollo Cacciatore \$ 26.00

Chicken breasts sautéed in garlic and onions white wine with mushrooms, green and red peppers, black olives and a touch of marinara sauce served Vesuvio style potatoes and steamed Asparagus

(Other styles available ask your server)

Branzino Cileano Pizzaiola \$ 36.00

Succulent Chilean sea bass fillet sautéed in marinara sauce with red wine, fresh parsley, capers, garlic and onions served with asparagus and mashed potatoes

(Other styles available ask your server)

Vitellino al Limone \$ 26.00

Veal medallion sautéed in light lemon butter sauce served with angel hair pasta asparagus.
(Other styles available ask your server)

*Falda di Manzo Molise \$ 28.00 **

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

*Costola di Maiale Ripiena \$ 28.00 **

Pork Chop stuffed with four cheeses, prosciutto, topped with Marsala wild mushrooms sauce, served on a bed of roasted garlic and onions mashed potatoes with a side of broccoli

*Agnellino alla Griglia \$ 49.00 **

Domestic lamb chops marinated in fresh garlic, lemon and oregano grilled to perfection served with roasted onions and garlic mashed potatoes and steamed asparagus

Lobster Tail 9-10oz. \$ 59.00

Served with baked potato, broccoli, drawn butter and sour cream.

*Filet Mignon 8oz. \$ 59.00 **

Served with baked potato, broccoli, drawn butter and sour cream.

No Entrées Plate Splitting Allowed. Thank You.