

## Chef Giovanni Mother's Day Menu

### Salads

**House Salad \$ 3.00**

Choice of dressing some with upcharge

**Insalata Caprese \$ 15.00**

Caprese Salad

### Soups

**Minestrone \$ 4.00 (cup)**

**Tortellini in Brodo Cup**

**Cup \$6.00 ~ Bowl \$9.00**

### Appetizers

**Vongole Casino \$ 16.00**

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

**Oysters \$ 16.00. / \$ 20.00**

On Half Shell (6) / Rockefeller (6)

**Calamari \$ 15.00**

Fried or Grilled

**Bruschetta \$ 8.00**

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

**Burrata \$ 28.00**

Fresh Italian cheese consisting solid mozzarella outer shell. with shredded mozzarella and cream filling served on a bed of pesto flanked by Roman artichokes and speck (Italian smoked prosciutto)

**Sausage & Peppers \$15.00**

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

### Entrees

**Lasagna Barese \$ 24.00**

Our own Homemade Meat

**Ravioli con Brasato di Manzo \$ 29.00**

Homemade braised beef ravioli served in traditional Genovese sauce- sautéed. onions in virgin olive oil and white wine with freshly ground pepper, parsley and grated Parmigiano

Add Chicken \$ 4.00 - Shrimp \$ 10.00 - Sausage \$ 5.00 - Meat Balls \$ 6.00 - Scallops \$ 20.00

**Fettuccine Alfredo \$ 20.00**

Add With shrimp \$10.00; with chicken \$4.00; with sausage \$5.00; with scallops\$20.00

**Rigatoni Vodka \$ 20.00**

(Add With shrimp \$10.00; with chicken \$4.00; with sausage \$5.00; with scallops\$20.00)

**Linguine and Shrimp "Fra Diavolo" \$ 28.00**

Shrimp, minced green and red peppers, olives, capers, anchovies garlic and EVOO in spicy marinara sauce.

**Mamma Mia!!! \$ 36.00**

Jumbo shrimp scallops sautéed in white wine, garlic, cherry tomatoes and artichoke hearts with oregano, basil hot red pepper flakes and parsley served over homemade fettuccine pasta

### Entrees

**Pollo Parmiggiana \$ 28.00**

Breaded pounded thin chicken breast pan fried and baked with marinara sauce finished with melted mozzarella served with a side of pasta.

(Other Style Available ask your server)

**Falda di Manzo Molise \$ 28.00-**

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

**Veal Marsala \$ 28.00**

Veal cutlet sautéed in Marsala wine with mushroom served with a side of pasta.

(Other Style Available ask your server)

**Agnellino alla Griglia \$ 49.00**

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

**Filetto di Maiale Rosemarina \$ 32.00**

Pork tenderloin medallions, pan seared then baked in a reduction of red wine with garlic, wild mushrooms and fresh rosemary served with mashed potatoes and steamed broccoli.

**Bistecca alla Griglia \$49.00**

Succulent 28oz Prime cut bone in Rib Eye steak, simply seasoned with salt, pepper and a touch of garlic grilled to perfection and served garnished with roasted potatoes and steamed broccoli drizzled with extra virgin olive oil

**Salmone Pesavento \$ 30.00**

Wild caught Atlantic salmon fillet in classic white wine, virgin olive oil and garlic sauce enhanced with sliced Jalapenos served with potatoes and steamed broccoli

**Branzino Cileano Piccato \$ 36.00**

Chilean Sea Bass filet sautéed in a light lemon butter sauce with capers. and sun-dried tomatoes served with grilled asparagus mashed potatoes.

**Lobster Tail \$ 59.00**

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

**Filet Mignon \$ 59.00**

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

**Alaskan King Crab Legs \$ 79.00 (1 lbs.)**

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

**Surf and Turf \$ 110.00**

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

No sharing of entrees will be allowed.