

FESTA NATALIZIA DEI SETTE PESCI

Appetizers

Bruschetta \$ 10.00

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

Misto di Pesce Fritto \$ 45.00

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

Baccala Fritto \$ 30.00

Fried cod fillets

Vongole Casino \$ 25.00

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

Cozze Nere (Red or White sauce) \$ 20.00

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

Oysters \$ 16.00. / \$ 30.00

On Half Shell (6) / Rockefeller (6)

Calamari \$ 20.00

Fried or Grilled

Formaggio di Capra \$ 18.00

*Goat cheese baked in Marinara sauce
served with toasted bread (crostini).*

Salads

House Salad \$ 4.00

Choice of dressing

Insalata Caprese \$ 15.00

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 \$ 30.00

Linguine and fresh baby Manila clams or Black mussels. (Red or White sauce)

Linguine & Shrimp Fra Diavolo \$ 30.00

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

Zuppa di Pesce \$ 45.00

*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 \$ 36.00

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

Branzino Cileano in Tortiera \$ 45.00

*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.*

Pollo Marsala, Piccata or Parmiggiana \$ 30.00

Your choice one of the above served with pasta.

Falda di Manzo Molise \$ 35.00

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

Veal Marsala, Piccata or Saltimbocca \$ 30.00

Your choice one of the above served with pasta.

Lobster Tail \$ 79.00 or

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

Filet Mignon \$ 79.00

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

Surf and Turf \$ 140.00

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