

MOTHER'S DAY

\$55.00 PRIX FIXED MENU

Includes: Unlimited Soda, Regular Coffee, Decaf Coffee, Regular Tea, Decaf Tea or Herbal Tea

Appetizer Selections - Served Family Style for the Table

Fried Calamari

Sicilian Style Rice Balls

Baked Clams Oreganata

Eggplant Rollatini

À la Carte Add-ons

Bacon Cream Cheese-stuffed Portobello Mushroom GF / K
Low-carb, keto friendly **\$11.95**

Avocado Fries GF / K
Avocado slices coated in Almond Coconut Flour and served with a Sirancha Mayo Dipping Sauce **\$9.95**

Truffle Infused Burrata
Truffle Infused Burrata over a bed of Baby Arugula, finished with a drizzle of Balsamic Reduction and White Truffle Essence and served with Roasted Garlic Crostini... **\$12.95**

Frutti di Mare GF / K
Medley of Fresh Seafood finished with Lemon Vinaigrette **\$14.95**

Jumbo Shrimp Cocktail GF
Served with a Fresh Tangy Cocktail Sauce **\$13.95**

Stuffed Artichoke
Slow Cooked Artichoke baked to perfection and stuffed with Oreganata Breadcrumbs **\$12.95**

Zuppe di Mussels or Zuppe di Clams GF / K
Sautéed Prince Edward Island Mussels or Littleneck Clams served in a Garlic White Wine Broth or in a Tomato Basil Sauce **\$12.95**

Seasonal Kale Salad GF / K
Baby Kale tossed with Imported Gorgonzola, Toasted Walnuts and Dried Cranberries and finished with an Orange Cinnamon Vinaigrette **\$10.95**

Family Style House Salad – For the Table

Entrées – Choose One Per Person

Meat & Cheese Lasagna
Classic Meat and Cheese Lasagna smothered in Fresh Mozzarella and our Tomato Basil Sauce

Penne à la Vodka
Penne Pasta tossed in a Pink Cream Sauce

Chicken Parmigiana
Served with a side of Linguini Marinara

Seasonal Chicken Rollatini
Seasonal Chicken Rollatini stuffed with Brie, Asparagus and Bacon, finished with a Rosemary Cream Sauce and topped with Fried Shoe String Carrots

Braised Beef Short Rib
Slow Braised Beef short served over Mashed Red Skin Potatoes and topped with a drizzle of JD BBQ Sauce and Fried Shallot Rings

Roasted Stuffed Chicken

Boneless Chicken Breast stuffed with fresh Smoked Mozzarella and Andouille Sausage, served over Spanish Style Risotto, topped with crisp Fried Spinach and drizzled with a Sun-dried Tomato Saffron Cream Sauce

Honey Glazed Cherry Pepper Pork Chop

A double cut Pork Chop glazed with Honey, topped with a Cherry Pepper Cognac Demi Glaze over Sautéed Broccoli Rabe

Lemon Pepper-infused Tilapia

Pan seared to perfection, served over Sun-dried Tomato Rice Pilaf and roasted Garlic-infused Kale and finished with a Lemon Caper Brown Butter Sauce

Seafood Fra Diavolo (+\$8)

Medley of Lobster, Shrimp, Vongole Clams, Prince Edward Island Mussels and Calamari served over a Bed of Linguini

Crazy Lobster (+\$8)

Tender Lobster Meat in a Spicy Garlic Butter Sauce served over a Bed of Linguini

Apple Cider Glazed Osso Bucco (+\$8)

Served over Butternut Squash Risotto and Asparagus and finished with an Apple Cider Demi Glacé

Butter Poached 8oz Lobster Tail (+\$12)

Served over creamy Goat Cheese Polenta topped with roasted Garlic-infused Kale and finished with a drizzle of Orange-infused Brown Butter Sauce

Walnut-crusted Salmon (+\$12)

Served over Butternut Squash Risotto and roasted Garlic-infused Kale and finished with a Maple Demi Glacé

Sun-dried Tomato-crusted Chilean Sea Bass (+\$12)

Served over creamy Goat Cheese Polenta and Pencil Asparagus

Bacon Wrapped Petite Filet Mignon (+\$12)

Tender Petite Filet Mignon wrapped in Apple Wood Smoked Bacon and roasted to perfection, served over Mashed Red Skin Potatoes and Sautéed Garlic Infused Baby Spinach and finished with a drizzle of Horseradish Cream Sauce

Please ask for Cauliflower Mash to make this choice keto-friendly

Pistachio Crusted Rack of Lamb (+\$12)

4 Baby Pistachio Lamb Chops roasted to perfection, served over Roasted Garlic Mashed Potatoes and Asparagus and finished with a Port Wine Demi Glacé

Please ask for Cauliflower Mash to make this choice keto-friendly

Truffle-infused Grass-fed New York Strip Steak (+\$12)

A 12oz Truffle-infused New York Strip Steak grilled to perfection and served over mashed Red Skin Potatoes and Pencil Asparagus

Dessert Selections – Choose One

Tiramisu

NY Cheese Cake

Warm Fudge Brownie

Chocolate Heaven (+\$5) GF

Vesuvius (+\$5)

GF = gluten free
K = keto friendly

COME CELEBRATE WITH US!