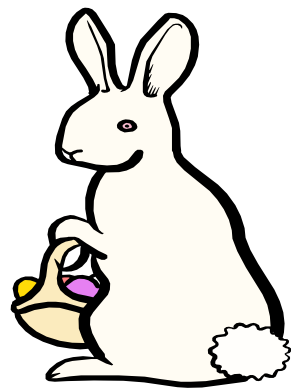


Happy Easter



Appetizers

Scampi - Shrimp Sautéed with Garlic and Lemon 16
Chilled Prawns - Jumbo Shrimps with Lemon & Tangy
Cocktail Sauce 16

Cold Antipasto - An assortment of Imported Cheeses,
Cured Meats and Marinated Olives 16
Coccio Tradizionale - Fried arancini with peas and
Bolognese, potato coquette with prosciutto and
Scamorza, cheese polenta 18

Soup/Salad

Iceberg Wedge - A crispy wedge of Iceberg Lettuce
served with marinated Bermuda Onions topped with
your choice of dressing: Blue Cheese, Black Fig
Vinaigrette or Thousand Island 10

Traditional Caesar Salad - 9
Tortellini Soup - 9
Clam Chowder - 12

Entrées

Cornish Game Hen

Overnight marinated and roasted under the brick, roasted potatoes vegetable medley 25

Chicken Parmigiana Al Forno

Chicken Cutlet baked with Marinara and Mozzarella Cheese served with Baked Cavatelli 25

Haddock Francaise

Fresh Haddock Dipped in Egg served with Asparagus and Buttery Whipped Potatoes 27

Roasted Salmon

Stuffed with Crab Meat, Herbs and Cream Cheese, served with Roasted Potatoes and Asparagus 30

Shrimp Rigatoni Matriciano

Jumbo Shrimp, Prosciutto & Organic Vine Tomatoes scented with Basil 30

Lobster Pie

A Traditional Favorite. fresh Picked Maine Lobster baked with Sherry Crumbs and Sweet Butter 47

Linguine Seafood

Homemade Pasta tossed with Shrimp, Scallop, Mussels, Clams, Calamari, Broccoli rabe and Roasted Tomatoes 31

Pappardelle with Shellfish

Wide Pasta Ribbons tossed with lobster Meat, Shrimp and Scallop in a Creamy Pesto Sauce 36

Glazed Honey Ham

Maple Syrup and Mustard Ham, Whipped Potatoes, Vegetable Medley 19

Grilled Filet Mignon

Tender Filet, Dijon- Cognac Sauce, Roasted Asparagus, Cheesy Twice Baked Potatoes 38

Roasted Prime Rib

Black Angus Beef, slow Roasted and served with Rosemary and Garlic served with Vegetables and Roasted Potatoes 32

Veal Roulade

Veal loin stuffed with Prosciutto and Fontina in the Valdostana style, served with Madeira and Mushroom Sauce, Potato Gratin 36

Veal Scallopini Marsala

Tender Veal sautéed with Prosciutto and Mushrooms in a Marsala Sauce served with Angel Hair Pasta 30

Center Cut Rack of Lamb

Roasted in Panko Crust served with Roasted Potato and Asparagus Tips 34

Fettuccine ai Porcini e Tartufo

Tossed with wild Mushroom Ragu, Touch of Cream, shaved fresh Black Truffle 24

Children's Menu

Pasta with Meatballs 13

Chicken Fingers with Fries 13

Maple Glazed Ham served with Mac & Cheese 13