

HAPPY MOTHER'S DAY

STARTERS



Tortellini Soup 9

Maine Lobster Native Corn Chowder 12

Traditional Caesar Salad 9

Caprese Salad 14
with Avocado, drizzled with Pesto Oil

Antipasto Platter 16
An Assortment of Imported Cheeses, Cured Meats and Marinated Olives

Scampi 16
Shrimp Sautéed with Garlic and Lemon

Chilled Prawns 16
Jumbo Shrimps with Lemon & Tangy Cocktail Sauce

Clams Casino 14
Littleneck Clams with Classic Stuffing

Eggplant Rollatini 14
Tender Eggplant sautéed and Rolled with Rice, Ground Veal, Mortadella, Tomato and Peas

Coccio Tradizionale 18
Fried Arancini with Peas and Bolognese, Potato Coquette with Prosciutto and Scamorza, Cheese Polenta

Fritti Misto 20
Treasures of The Sea, Shrimp, Scallops and Calamari dusted with Rice Flour, Pan Fried and Served with Roasted Peppers and Sriracha Sauce

ENTRÉES

Grilled Filet Mignon 40
Tender filet, Green Peppercorn Demi Sauce, Roasted Potatoes and Asparagus

Scallops 32
Pan Seared and served with Asparagus & Whipped Potatoes

Chicken Parmigiana Al Forno 26
Chicken Cutlet baked with Marinara and Mozzarella Cheese served with Cavatelli Al Forno

Pan Seared Salmon 32
Served with Roasted Potatoes and Vegetable Medley

Baked Stuffed Haddock 29
New England Haddock, Crab and Scallop Stuffing, Lobster cream, Roasted fingerlings and Asparagus

Linguine Seafood 32
Homemade Pasta tossed with Shrimp, Scallop, Mussels, Clams, Calamari, Lightly Spicy Crustacean Sauce

Pappardelle with Lamb Ragù 30
Wide Pasta Ribbons tossed with a Spring Lamb Bolognese Style Sauce

Mascarpone Fig and Prosciutto Ravioli 28
Fresh Fava Beans, Asparagus and Tomatine Sauce

Prime Rib 36
Prime Angus beef in a Rosemary and Garlic Crust, Horseradish Mashed Potatoes, Vegetable Medley

Center Cut Rack of Lamb 36
Served with Roasted Potato and Asparagus Tips

Stuffed Chicken Breast 28
Organic Statler stuffed with Porcini, Shallots and Cheese, served with Roasted Fingerlings and Vegetable medley

Lobster & Shrimp Alfredo 38
Fresh Lobster Meat and Shrimp in a rich Alfredo Sauce over Homemade Fettuccini

Swordfish Provencale 32
Pan Roasted in an Olives and Pear Tomatos sauce, Fried Artichokes, Spinach and Mashed Potatoes

Lobster Ravioli 34
Scampi Style Sauce and Lobster Meat

Veal and Eggplant Gratin 36
Tender Veal Scallopini topped with Eggplant and Smoked Scamorza, served with Fried Angel hair

Risotto Milanese 26
Saffron and Parmesan Risotto with Wild Mushrooms and Asparagus

CHILDREN'S MENU

Chicken Fingers with Fries 13

Mac & Cheese 12

Pasta with Meatballs 13