

WINTER THREE COURSE
\$39 PER PERSON PLUS TAX

NO SUBSTITUTIONS NO COUPONS NO DISCOUNTS
DINE IN OR TAKE OUT

Complimentary Cannoli

Course One

Fried Scallops with siracha ranch

Fried Calamari with a side of General Tso dipping sauce

Mussels Marinara or Bianco

Meatballs with Ricotta

Burrata & Prosciutto over baby arugula w balsamic glaze

Shrimp Scampi

Course Two

★ Caesar Salad ★ Mixed Greens Salad ★ Arugula Salad

Course Three

Sunday Sauce

Braised Pork Shoulder, meatballs and sausage link served over
homemade fettuccini with a scoop of soprafina ricotta \$27

Seafood Marechiara

clams, mussels, shrimp, calamari served fra diavlo style
over squid ink spaghetti \$29

Scallop Francese

egg battered in a lemon white wine sauce
served over homemade pappardelle \$29

Lobster Ravioli

served in a plum tomato cream sauce \$26

Veal Cutlett Sorrentino

topped with fried eggplant, prosciutto &
fresh mozzarella over homemade pappardelle \$29

Crab Ravioli

roasted red pepper dough stuffed with lump crabmeat
served with shrimp in a creamy white vino sauce \$26

Chicken Romano

served with peas & tomato in alfredo sauce
over cavatappi \$25

Tortellini Alla Rosa

with chicken, onion & portobello mushrooms
in a marsala cream sauce \$26