

HAPPY MOTHER'S DAY 2022

—❦— **ANTIPASTI** —❦—

CALAMARI FRITTI – \$18
Fried Calamari, Basil Scented Tomato Sauce.

GAMBIERI FREDDO – \$22
Jumbo Shrimp served with cocktail sauce

BAKED CLAMS OREGANO – \$14
Sweet clams topped with Chef's seasoned stuffing

POLENTA CON SALSICCE – \$14
Polenta topped with crumbled sausage & marinara sauce

JUMBO CRAB MEAT COCKTAIL – \$32
Jumbo Fresh Crabmeat and served with our homemade cocktail sauce

—❦— **ZUPPA & INSALATA** —❦—

ZUPPA D'ARAGOSTA – \$14
Authentic lobster bisque with chunks of lobster meat made with LOVE

CEASAR SALAD – \$14
Classic..some say the finest ever

INSALATA DELLA CASA – \$10
Mesclun greens lightly tossed with Cenzino EVOO vinaigrette

L'INNAMORATA – \$14
Mix green salad, strawberries, sliced almonds, corn and goat cheese, gentled with raspberry dressing

ARTICHOKE SALAD – \$16
with avocados, splash of lemon juice, shaved parmesan cheese and drizzled with EVOO

PASTA

ZUCCHINI PASTA – \$38
Zucchini Pasta, swirls of Zucchini gentled with Clams, Shrimp and Crab Meat with diced Tomato in brodo

RIGATONI ALLA NORCINA – \$28
Rigatoni with crumbled sausage and mushrooms in our bolognese sauce

FETTUCINI BACON WRAPPED SHRIMP – \$34
Fettuccini pasta, with bacon wrapped in a gorgonzola cream sauce

—❦— **ENTRÉE** —❦—

ARROSTO D' ANITRA – \$38
Half Roasted duck in a raspberry port wine sauce served with vegetable and potato

FILETTO DI MANZO – \$52
Prime Filet Mignon served in peppercorn wine sauce served with vegetable du jour and potato

CARRE DI ANGELLO – \$48
New Zealand Roasted rack of lamb, rosemary garlic sauce served with potato and vegetable

CHICKEN & SHRIMP FRANCESE – \$36
Tender breasted of chicken and jumbo shrimp sautéed francese

CHILDREN'S CHOICES – \$24.95
Choice of Ravioli, Chicken Fingers and french fries or Penne Pasta with a meatball in tomato sauce or butter. Ice cream and soda included.

SPIGOLONE CILENO ALLA TOSCANA – \$36
Chilean Sea Bass pan seared with fresh herbs and spices than plated over spinach and potato

SALMONE ALLA MOSTARDA – \$32
Grilled fillet Salmon with dijon mustard sauce & drizzled balsamic reduction served with potato and vegetable

STUFFED PORK CHOP – \$38
Fresh herbs stuffing spinach, crispy prosciutto, truffle fontina, in a mushroom sherry wine reduction served with vegetable and potato

VEAL CARCIOFI – \$34
Veal sautéed with artichokes in a piccata sauce served with spinach and potato

—❦— **DOLCE** —❦—

TORTA DELLA NONNA – \$12
The Old Fashioned Lemon Tart "Grandmother's cake" with pignoli nuts

NEW YORK CHEESECAKE – \$12
Our finest to you

TORTA DI CIOCCOLATA – \$14
Indescribable..decadent chocolate mousse covered in chocolate

BAKING GRACE CARROT CAKE – \$14
An indescribable carrot cake