



Mother's Day Menu Appetizers



CALAMARI

LIGHTLY BREADED, ROASTED PEPPERS, SWEET & SPICY SAUCE \$11

SHRIMP COCKTAIL

HOMEMADE COCKTAIL SAUCE WITH HORSERADISH \$13

VEGETABLE SPRING ROLLS

HAND ROLLED VEGETABLE SPRING ROLLS STUFFED WITH CARROTS, CELERY, ONIONS, CABBAGE, SESAME SOY DIPPING SAUCE \$9

SLICED BOCCE BALL

HOUSE MADE MEATBALL, TRIVS MARINARA, SHAVED PARMESAN, RICOTTA, FRESH BASIL \$8

Soups & Salads

ITALIAN WEDDING SOUP

CUP \$3 BOWL \$5

HOUSE SALAD

MESCLUN GREENS, FRESH STRAWBERRIES, CUCUMBERS, CARROTS, BALSAMIC DRESSING \$7

CAPRESE

VINE RIPENED TOMATOES, BUFFALO MOZZARELLA, BALSAMIC REDUCTION, E.V.O.O., GARNISHED WITH PICKLED RED ONIONS, FRESH BASIL \$8

WEDGE

ICEBERG LETTUCE, SMOKED BACON, EGG, CUCUMBER, RED ONION, BLEU CHEESE DRESSING \$7

Carne

8 OZ. FILET



REDSKIN WHIPPED POTATOES, SAUTÉED ZUCCHINI & SQUASH, PEPPERCORN DEMI \$36

12OZ. STRIP STEAK



REDSKIN WHIPPED POTATOES, SAUTÉED ASPARAGUS \$29

GRILLED

SALT AND PEPPER DEMI

LINDA

MUSHROOM GRAVY

16OZ. PORK CHOP

REDSKIN WHIPPED POTATOES, BUTTERED SWEET CORN OFF THE COB, SUNDRIED TOMATO & MUSHROOM CABERNET DEMI \$23


SURF & TURF



6 OZ. FILET, 7 OZ. MAINE LOBSTER TAIL, REDSKIN WHIPPED POTATOES, SAUTÉED ASPARAGUS, LOBSTER CREAM SAUCE \$44

ADD TO ANY ENTRÉE:

JUMBO SEA SCALLOPS \$13 7 OZ. LOBSTER TAIL \$22





Mother's Day Menu

Pasta

EGGPLANT PARMESAN

BREADED EGGPLANT LAYERED WITH MOZZARELLA CHEESE,
SIDE LINGUINE MARINARA, GRATED PARMESAN \$18

TUSCAN GRILLED CHICKEN CARBONARA

FARFALLE PASTA, PANCETTA, CARROTS, PEAS,
GARLIC CREAM SAUCE, GRATED PARMESAN \$22

BOCCE BALL

10 OZ. HOMEMADE MEATBALL SERVED OVER LINGUINE,
TRIVS MARINARA, GRATED PARMESAN \$20

Seafood

CARAMELIZED SALMON

VEGETABLE BASMATI RICE SAUTÉED ZUCCHINI & SQUASH,
HORSERADISH CHIVE OIL \$24

JUMBO SEA SCALLOPS

ALMOND CRUSTED, SPRING RISOTTO, SAUTÉED ASPARAGUS,
PORT WINE REDUCTION \$27

GRILLED SWORDFISH

FOUR GRAIN WILD RICE TOPPED WITH A STRAWBERRY & PINEAPPLE SALSA,
POMEGRANATE REDUCTION \$24

SCAMPI

THREE JUMBO PAN SEARED SCAMPI, SWEET CORN RISOTTO,
SAUTÉED ZUCCHINI & SQUASH, SWEET SHALLOT BEURRE BLANC \$28

SEAFOOD LINGUINE

SAUTÉED SHRIMP AND SCALLOPS, CHERRY TOMATOES,
ZUCCHINI, SQUASH, SERVED OVER LINGUINE, WHITE WINE BUTTER SAUCE,
GRATED PARMESAN \$28

Dessert

CHEESE CAKE

WHITE CHOCOLATE CHEESECAKE,
RASPBERRY DRIZZLE \$7

CANNOLI

TWO HOUSE MADE CANNOLI STUFFED WITH RICOTTA AND MASCARPONE CHEESE,
MINI CHOCOLATE CHIPS, CHOCOLATE DRIZZLE, POWDERED SUGAR \$7

THE CONSUMPTION OF RAW OR UNDERCOOKED
MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESSES

20% GRATUITY ADDED TO TABLES OF EIGHT OR MORE

