

# Easter Sunday Menu

## Antipasti

Serving the Traditional Pizza Rustica for appetizer and Pastiera for dessert recipes from Napoli and Amalfi Coast best to share for the Table \$10 per serving

**Shrimp Bisque Soup** 9.

**Butternut and Kale Soup** 8.

**Antipasto Family Style** 9.pp

Mozzarella tomato & mix salami, fried calamari, eggplant rollatini & cheese

**Fried Calamari** 14.

Served w/lightly spicy tomato sauce

**Prince Edward Mussels** 12.

Sautéed fresh light spicy tomato sauce

**Bufala Mozzarella Ugly Tomato &**

**Prosciutto** 15.

Extra virgin olive oil & Balsamic

**Caramelle** 12

Puff Pastry stuffed w/prosciutto & fontina cheese

**Calamari & Shrimp Salad** 15.

Calamari, shrimp, w/extra virgin olive oil, garlic & Italian parsley

**Caesar Salad** 8.

**Seasonal Salad** 10.

Mix organic salad w/shaved parmigiano, blueberry & grilled water melon

**Beets, Fennel & Gorgonzola** 9.

Balsamic vinaigrette

**Eggplant Rollatini** 10

Entrée dishes served with family style salad

## Pasta

**Rigatoni Beef Braciolo** 23.

Homemade rigatoni w/beef rolled w/cheese, raisin, pinole nuts and fresh spices

**Linguini Pescatore** 24.

Assorted seafood, garlic, olive oil & fresh tomato

**Rigatoni Shrimp & Scallops** 22.

Shrimp & baby scallops in vodka sauce

**Easter Traditional Lasagna** 20

Homemade pasta, Bolognese, mini meat balls, boiled eggs, cheese and passion.

**Butternut Squash Lasagna** 20.

Homemade lasagna & fresh butternut, light béchamel & cheese

**Cheese Ravioli Tomato & Basil** 19.5

Homemade cheese ravioli w/tomato & basil

**Lamb Ravioli W/ Basil Pesto & Mint** 21

Homemade lamb ravioli Genovese recipe

**Crab Meat Ravioli Vodka Sauce** 23

## Pesce

**Grilled Salmon** 24.

Served w/sautéed vegetable & roasted potato

**Jumbo shrimps Parmigiana** 23.

Bowtie pasta w/fresh mozzarella & tomato basil

## Carne

**Roasted Rack of Lamb with Spinach** 29

Served w/spinach & roasted potato

**Roasted Leg Lamb** 24

**Lamb Shank w/ Wild Rice and Lentil** 26.

**Stuffed Chicken** 23

Chicken Breast, sundry tomato, mushroom and sweet sausage & asparagus and mushroom sauce

**Veal Francese** 23

Veal scaloppini, light deep in flour and eggs. Sautéed w/wine and lemon

**Prime Rib Au Jus** 27

(Free range, no hormone, & never grains finished) Served with mix vegetable & roasted potato

**Chicken Parmigiana w/Penne tomato** 19.75

For those with food allergies, please inform your host, your server or the manage