

Soups

MINISTRONE

DICED VARIETY OF VEGETABLES, RED KIDNEY BEANS, AND FRESH HERBS IN A LIGHT TOMATO BRODETO.

\$3.00 PER PERSON

STRACCIETTELA

CHICKEN BROTH, FRESH SPINACH, EGG DROP, AND PARMESEANO REGIANO.

\$3.00 PER PERSON

PASTA E FAGOLI

WHITE CANNELLONI BEANS SAUTÉED WITH PROSCIUTTO, DICED CELERY, CARROTS, CHICKEN BROTH TOPPED WITH TUBETTI PASTA .

\$3.00 PER PERSON

CREAM OF BROCCOLI

SAUTÉED BROCCOLI WITH SHALLOTS, FRESH HERBS, WHITE WINE, AND CREAM.

\$4.00 PER PERSON

CLAM CHOWDER (MANHATTAN OR NEW ENGLAND)

DICED CLAMS, POTATO, SERVED IN A SAVORY TOMATO OR CREAM BROTH.

\$4.50 PER PERSON

TORTELLINI AND BRODO

MEAT TORTELLINI STEAMED WITH PEAS, CARROTS, AND ZUCCHINI IN A VEAL BROTH.

\$3.00 PER PERSON

BUTTERNUT SQUASH

SLOW ROASTED BUTTERNUT SQUASH, SHALLOTS, NUTMEG, FRESH HERBS, AND BRANDY CREAM.

\$4.00 PER PERSON

TOMATO BASIL

STEWED WHOLE PLUM TOMATO DESEEDED PUREED WITH FRESH BASIL GARLIC.

\$4.00 PER PERSON

LENTIL SOUP

LENTILS, DICED POTATO, AND CARROTS SAUTÉED IN A BEEF BROTH.

\$3.50 PER PERSON

CHICKEN VEGETABLE NOODLE

DICED CHICKEN BREAST, MIXED VEGETABLES, AND FETTUCCHINI NOODLES.

\$4.50 PER PERSON

(PRICES ARE FOR PARTIES OF 10 OR MORE.)

Salads

CESAR SALAD

CRISPY ROMAINE TOSSED WITH HOMEMADE CAESAR DRESSING AND SEASONED CROUTONS, TOPPED WITH SUNDRIED TOMATOES.

SMALL SERVES 5-7 \$14.99

MEDIUM SERVES 10-12 \$27.99

LARGE SERVES 20-25 \$53.99

ARUGULA SALAD

BABY ARUGULA TOSSED WITH LEMON EXTRA VIRGIN OLIVE OIL WITH ARTICHOKE HEARTS, TOMATO WEDGES, KALAMATTA OLIVES, AND SHAVED PARMESAN CHEESE.

SMALL SERVES 5-7 \$24.95

MEDIUM SERVES 10-12 \$42.95

LARGE SERVES 20-25 \$75.99

SPINACH SALAD

BABY SPINACH TOSSED WITH RED WINE VINAIGRETTE TOPPED WITH CRUMBLLED GORGONZOLA CHEESE, CRISPY DICED BACON, AND TOASTED PINE NUTS.

SMALL SERVES 5-7 \$16.99

MEDIUM SERVES 10-12 \$29.99

LARGE SERVES 20-25 \$55.99

HOUSE SALAD

MESCALINE MIX TOSSED WITH HONEY BALSAMIC VINAIGRETTE WITH SLICED AVOCADOS, KALMATTA OLIVES, TOMATOES, TOPPED WITH DICED BURGUNDY PEARS.

SMALL SERVES 5-7 \$15.99

MEDIUM SERVES 10-12 \$28.99

LARGE SERVES 20-25 \$54.99

MEDITERRANEAN SALAD

VINE RIPE BEEF STEAK TOMATOES, EUROPEAN CUCUMBERS, GREEK FETA CHEESE, GREEK PEPPERS, BLACK OLIVES, TOSSED WITH EXTRA VIRGIN OLIVE OIL, AND A TOUCH OF OREGANO.

SMALL SERVES 5-7 \$28.99

MEDIUM SERVED 10-12 \$45.99

LARGE SERVES 20-25 \$75.99

HEARTS OF PALM SALAD

SLICED HEARTS OF PALM SALAD OVER ROMAINE LEAF, GARNISHED WITH FIRE ROASTED PEPPERS, CAPERS WITH A RED WINE VINAIGRETTE.

SMALL SERVES 5-7 \$32.99

MEDIUM SERVES 10-12 \$58.99

LARGE SERVES 20-25 \$99.99

(ADD GRILLED CHICKEN, SHRIMP, OR SCALLOPS TO ANY SALAD.)

Starters

GRILLED OCTOPUS

MARINATED AND GRILLED TO PERFECTION.

\$14.99 PER POUND

GRILLED SCAMPI

GARLIC BUTTER, WHITE, AND WINE PARSLEY.

MARKET PRICE PER POUND

STUFFED MUSHROOMS

DOMESTIC MUSHROOMS STUFFED WITH ITALIAN SAUSAGES.

\$11.99 PER POUND

CRAB CAKES

JUMBO LUMP CRAB MEAT BREADED AND SAUTÉED GOLDEN BROWN, SERVED WITH A
RUMULAD SAUCE.

MARKET PRICE PER POUND

STUFFED EGGPLANT ROLATINI

THIN SLICED EGGPLANT STUFFED WITH SPINACH RICOTTA CHEESE.

\$13.99 PER POUND

CLAMS OREGANATA

MIDDLE NECK CLAMS COATED WITH ITALIAN BREAD CRUMBS AND LEMON BUTTER WHITE
WINE.

\$16.99 PER POUND

CLAM CASINO

MIDDLE NECK CLAM STUFFED WITH CASINO BUTTER TOPPED WITH PANCETTA BACON IN A WHITE WINE SAUCE.

\$18.99 PER POUND

ITALIAN SAUSAGES AND PEPPERS

ITALIAN SAUSAGES, FIRE ROASTED RED PEPPER, WHITE GARLIC BASIL WHITE WINE.

\$14.99 PER POUND

MUSSELS GORGONZOLA

BLACK MEDITERRANEAN MUSSELS SAUTÉED WITH WHITE WINE GORGONZOLA CREAM.

MARKET PRICE PER POUND

MUSSELS LEMON PEPPER

BLACK MEDITERRANEAN MUSSELS WITH LEMON PEPPER RODETTO.

MARKET PRICE PER POUND

MUSSELS PESTO CREAM

BLACK MEDITERRANEAN MUSSELS SAUTÉED WITH MEDITERRANEAN MUSSELS IN A PESTO CREAM SAUCE.

MARKET PRICE PER POUND

CLAMS FRIED DIABLO

WHOLE MIDDLE NECK CLAMS STEAMED IN A SPICY BRANDY TOMATO SAUCE

MUSSELS MARSALA CREAM

BLACK MEDITERRANEAN MUSSELS WITH DOMESTIC MUSHROOMS IN A MARSALA WINE CREAM SAUCE.

MUSSELS TOMATO SAFFRON

BLACK MEDITERRANEAN MUSSELS SAUTÉED WITH FRESH TOMATO, SPANISH SAFFRON, FRESH HERBS, AND CLAM JUICE.

MEATBALLS

MEATBALLS IN A TOMATO RAGU WITH FRESH BASIL.

SEAFOOD SALAD

COMBINATION OF SEAFOOD; CLAMS, MUSSELS, SHRIMPS, SCALLOPS, SERVED WITH A LEMON VINAIGRETTE, CAPERS, ROASTED PEPPERS AND OLIVES.

BRUSCHETTA

DICED RIPE TOMATOES, ONION, BASIL, GARLIC, AND OLIVE OIL SERVED ON TOP TOASTED TUSCAN BREAD.

SMOKED SALMON

ATLANTIC SMOKED SALMON SERVED WITH CAPERS, RED ONIONS, EXTRA VIRGIN OLIVE OIL, AND LEMON WEDGES.

MOZZARELLA CAPRESA

VINE RIPE BEEF STEAK TOMATOES, FRESH MOZZARELLA CHEESE, BASIL, OLIVE OIL, AND REDUCED BALSAMIC.

PROSCIUTTO MELON

CANTALOUPE MELON WRAPPED WITH PROSCIUTTO HAM.

SHRIMP COCKTAIL

SHRIMP COCKTAIL, JUMBO SHRIMP POACHED AND SERVED WITH A COCKTAIL SAUCE AND LEMON WEDGE.

ANTIPASTO

MIXTURE OF COLD CUTS; PROSCIUTTO, SALAMI, CAPRI COLA, GREEK PEPPERS, ARTICHOKE HEARTS, KALAMATTA OLIVES, MOZZARELLA CHEESE, PROVOLONE CHEESE.

SMOKED KING FISH DIP

KING FISH DIP SERVED WITH CROSTINI BREAD.

CHEESE PLATTER

MIXTURE OF CHEESES; PROVOLONE, ASCIAGO, BRE, GOAT CHEESE, AND CAMONBRET WITH ASSORTED FRUITS.

Pastas

SPAGHETTI

LINGUINI

TORTELLINI

(MEAT AND CHEESE)

FETTUCINI

RIGATONI

PENNE

ZITI

GNOCCHI

CAPELLINI

FARFALLE

ANGELOTI

(SPINACH RICOTTA)

CANNELLONI

(MEAT, VEAL)

MANICOTTI

(RICOTTA CHEESE)

LASAGNA

(MEAT, VEGETABLES, CHEESE, SEAFOOD)

RAVIOLI

(MEAT, CHEESE, LOBSTER)

Sauces

FRESH POMODORO

FRESH TOMATO SAUTÉED WITH ROASTED GARLIC AND FRESH BASIL.

AMATRICIANA

DICED ONIONS, HAM, AND ITALIAN FLAT PARSLEY IN WHITE WINE TOMATO SAUCE.

MUSHROOM BRANDY

MIXED MUSHROOMS SAUTÉED WITH SHALLOTS IN A BRANDY CREAM SAUCE.

ARABIATTA

TOMATO IN A SPICY GARLIC SAUCE.

PESTO BLACK OLIVES FETA

GREEK FETA CHEESE, KALAMATTA OLIVES IN A PESTO CREAM.

ROSÉ SUNDRIED TOMATO

SAUTÉED SUNDRIED TOMATOES AND SHALLOTS IN A TOMATO CREAM.

ALFREDO

HEAVY CREAM, BUTTER, PARMESAN CHEESE AND A TOUCH OF NUTMEG.

PRIMAVERA

JULIENNE MIXED VEGETABLES SAUTÉED WITH GARLIC, SERVED IN EITHER GARLIC, TOMATO, AND ROSÉ SAUCE.

GORGONZOLA

SHALLOTS, GORGONZOLA, AND CREAM.

PESTO

PESTO, FRESH BASIL, GARLIC, AND EXTRA VIRGIN OLIVE OIL.

ALA VODKA

CHARLOTTE BUTTER, VODKA, CREAM, AND A TOUCH OF TOMATO.

GARLIC BUTTER

ROASTED GARLIC, BUTTER SAGE.

PEPPERS, MUSHROOM, ONION ROSÉ

DICED RED AND GREEN PEPPER, ONION, AND MUSHROOM IN A ROSÉ SAUCE.

GARLIC CREAM

ROASTED GARLIC, PARMESAN CHEESE, AND CREAM.

BOLOGNESE

BEEF, PORK, CARROTS, CELERY, ONION, RED WINE, AND TOMATO.

PEAS AND PANCETTA

SAUTÉED PANCETTA, GREEN PEAS, PARMESAN CHEESE.

BROCCOLI, RAPINE, AND ITALIAN SAUSAGE

SAUTÉED BROCCOLI RAPINE, SLICED ITALIAN SAUSAGES, GARLIC EXTRA VIRGIN OLIVE OIL, ANCHOVIES, AND PARMESAN CHEESE.

PUTANESCA

ROASTED GARLIC, KALAMATTA OLIVES, CAPERS, BASIL, ANCHOVIES, AND TOMATO BASIL.

SICILIANA

DICED EGGPLANT, RED AND GREEN PEPPER, ONION, BLACK OLIVE, BASIL, CAPERS, AND TOMATO.

(CHEF HAS OVER 100 DIFFERENT TYPES OF SAUCES. THE SAUCES CAN BE AUGMENTED WITH SHRIMP, SEAFOOD, POULTRY MEATS, AND VEGETABLES. RECOMMENDATIONS CAN BE FULFILLED.)

Meats

NY STRIP BALSAMICO

NY STRIP MARINATED AND GRILLED TO PERFECTION, SERVED WITH A BALSAMIC RED WINE REDUCTION.

PRIME RIB

SLOW ROASTED PRIME RIB, HERB CRUSTED, SERVED WITH AJOU.

FILET MIGNON

MARINATED AND GRILLED TO PERFECTION SERVED WITH CABERNET REDUCTION, TOPPED WITH GORGONZOLA TARTLET, FRIED LEEKS.

VEAL SALTIMBOCCA

THIN SLICED TENDERIZED MILK FED VEAL, TOPPED WITH SPINACH RICOTTA, PROSCIUTTO, MOZZARELLA, SAGE WHITE WINE DEMI.

CALF LIVER VENICIA

PAN SEARED TO PERFECTION, ROASTED GARLIC, CARAMELIZED ONIONS, AND TOUCH OF BALSAMIC, DEMI-GLOSS.

LAMB CHOPS TRES FUNGI

PAN SEARED NEW ZEALAND LAMB CHOPS, SHALLOTS, GARLIC, AND FRESH THYME, MIXED MUSHROOMS IN A BRANDY CREAM.

PORK CHOPS TUSCANO

DOUBLE CUT PORK CHOPS, PAN SAUTÉED WITH GARLIC, BROCCOLI RAPINE, CATALINI BEANS, IN A WHITE WINE SAUCE.

VEAL CHOP VAL DOSDANA

DOUBLE CUT VEAL CHOP, STUFFED WITH PROSCIUTTO, MOZZARELLA, PAN SAUTÉED AND TOPPED WITH BURGUNDY MUSHROOMS.

(CHEF CAN CREATE ANY TYPES OF STYLES, I.E.: RECIPES. VEAL, STEAK, LAMB CHOPS, PORK CHOPS, PORK, LIVER, OSOBUCCO, AND PRIME RIB.)

Poultry

CHICKEN BREAST FLORENTINE

SAUTÉED CHICKEN BREAST, SEASON FLOURED, LEMON BUTTER WHITE WINE, OVER STEAMED SPINACH.

CHICKEN SCAPRIELLO

DICED CHICKEN ON THE BONE, ROASTED WITH POTATOES, ITALIAN SAUSAGE, MUSHROOM, GREEK PEPPERS, BLACK OLIVES, LEMON VINEGAR WHITE WINE.

CHICKEN CACCIATORE

SAUTÉED CHICKEN BREAST, SEASON FLOURED, RED PEPPER, GREEN PEPPER, MUSHROOM, ROASTED GARLIC, ONIONS, BASIL TOMATO WHITE WINE.

CHICKEN BREAST CHAMPIGNOLA

SAUTÉED CHICKEN BREAST, MUSHROOMS, ARTICHOKE HEARTS, ROASTED RED PEPPER, GARLIC BUTTER WHITE WINE.

CHICKEN MARSALA

SAUTÉED CHICKEN BREAST, SEASONED FLOUR, MIXED MUSHROOM, SHALLOT BUTTER, MARSALA WINE, DEMI-GLOSS.

CHICKEN BREAST NAPOLITANO

CHICKEN SAUTÉED WITH SAUSAGE, MUSHROOMS, CHERRY PEPPERS, BASIL, GARLIC, TOMATO SAUCE.

(THESE DISHES CAN BE PREPARED WITH CHICKEN ON THE BONE OR OFF THE BONE, IN DIFFERENT STYLES, I.E.; PICATTA, FRANCESE, LIMÓN, AND SALTIMBOCCA ROMANO)

ROASTED LONG ISLAND (HALF DUCK) AL ORANGE

SLOW ROASTED DUCK MARINATED AND GLAZED WITH A PINEAPPLE ORANGE GLAZE.

Seafood

DIFFERENT TYPES OF SEAFOOD CAN BE PREPARED POACHED, GRILLED, BAKED, FRIED OR SAUTÉED IN RISOTTOS, WITH PASTAS AND SOUPS.

SNAPPER LIMONESE

PAN SAUTÉED WITH GARLIC, ONIONS, CAPERS, BLACK OLIVES, OREGANO, AND WHITE WINE TOMATO.

GRILLED GROUPEL

MARINATED WITH HERBS AND SPICES AND EXTRA VIRGIN OIL.

TILAPIA FRANCESE

TILAPIA SEASONED FLOUR IN AN EGG BATTER, PAN SAUTÉED IN A LEMON BUTTER WHITE WINE

POACHED SALMON NAPOLI

FILET OF SALMON POACHED WITH MIXED DICED VEGETABLES IN A SAVORY SAFFRON HERB FISH REDUCTION.

DOLPHIN BRUSCHETTA

GRILLED SALMON FILET TOPPED WITH FRESH TOMATO BASIL, EXTRA VIRGIN OLIVE OIL, AND BALSAMIC VINEGAR.

SOLE INBOTITI

STUFFED SOLE WITH JUMBO LUMP CRAB MEAT IN LEMON BUTTER WHITE WINE.

MUSSELS A LA CRÈME

BLACK MEDITERRANEAN MUSSELS SAUTÉED WITH SHALLOTS, FRESH THYME, AND WHITE WINE CREAM.

CLAMS POSILIPO

SAUTÉED LITTLE NECK CLAMS WITH FRESH TOMATOES, GARLIC, FRESH HERBS, EXTRA VIRGIN OLIVE OIL, AND WHITE WINE.

SHRIMP OREGANATA

JUMBO SHRIMP COATED IN ITALIAN BREADCRUMBS, BAKED WITH EXTRA VIRGIN OLIVE OIL, PAPRIKA, WHITE WINE BUTTER.

OCTOPUS GRILLIATA

MARINATED OCTOPUS GRILLED TO PERFECTION, TOPPED WITH EXTRA VIRGIN OLIVE OIL.

CALAMARI FRIED DIABLO

SAUTÉED CALAMARI IN A SPICY MARINARA SAUCE.

KING CRAB

STEAMED TO PERFECTION, SERVED WITH DRAWN BUTTER, LEMON WEDGES.

LOBSTER

MAINE LOBSTER, FRESH TOMATO SAFFRON BRODETO.

TUNA

PAN SEARED RARE, SERVED WITH HONEY MUSTARD SAUCE.

OYSTERS ROCAFELLER

HALF SHELL BAKED OYSTER TOPPED WITH SPINACH STUFFING BÉCHAMEL, LEMON BUTTER WHITE WINE.

TROUT RUSTICA

PAN SAUTÉED, ROASTED GARLIC, RED ROASTED PEPPERS, LEMON BUTTER WHITE WINE.

Deserts

TIRAMISU

CHEESE CAKES

ITALIAN RUM CAKE

BLACK FOREST CAKE

CRÈME BRULE

CANNOLI

FLAN

FOUR LAYER CHOCOLATE CAKE

FRUIT PLATTERS

STRAWBERRY NAPOLÉON

GUAVA AND CHEESE PASTRIES

RICE PUDDING

KEY LIME PIE