



Celebrate Restaurant Week \$55.00PP
Complimentary Glass of Sparkling Wine

Antipasti Choose one:

Torte di Granchio

Warm Crab Cake, Lemon Caper Jus

Insalata di Mare

**Cold Salad, Shrimp, Calamari, Diver
Scallops, Garlic, Celery, Extra Virgin Olive Oil**

Caprese

Tomato Slices, Fresh Mozzarella, Basil

Misto

**Spring Greens, Goat Cheese "Truffle", Cucumber, Radish Celery,
Roasted Tomato, Prosciutto**

Caesar

Crisp Romaine Lettuce, Croutons

Gran Piastre

Fresh Fish

**Pan Seared Fresh Fish Fillet, Shrimp and Asparagus Risotto,
Lemon**

Caper Cream

Saltimbocca

**Floured and Sautéed Veal Scaloppini, Topped with Prosciutto,
Fresh Sage, White Wine, Mushrooms, Toasted Garlic Spinach
and Potatoes**

Ossobuco

**Braised, all Natural Veal Shank, Saffron Risotto and Sautéed
Vegetables**

Ravioli di Aragosta

**Lobster filled Ravioli, Tomato Basil Cream Sauce, Maine Lobster
Meat**

Linguini Mare Chiaro

**Scallops, Shrimp, Lobster, Mussels, Calamari, Clams, Spicy
Marinara Sauce**

Agnello Scottadito

**Parsley and Garlic brined Australian Lamb Chops, Gorgonzola
Gnocchi, Toasted Garlic Vegetables**

Mare e Monte

**Grilled Steak , 4 Grilled Shrimp, Fettuccine Alfredo, Sautéed
Spinach**

Braciola alla Napoletana

**Thin Cut Beef Tenderloin, Rolled and Filled with Parsley, Pine
Nuts, Bread Crumbs, Raisins, Parmigiano, Toasted Garlic
Spinach and Potatoes**

Dessert Choice

**Chocolate Lava Torta W/ Vanilla Gelato
, Ricotta Cheesecake,
Crème Brulee, Tiramisu**