

Easter Sunday Menu

Appetizers

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BURRATA CAPRESE

vine ripe tomatoes, extra virgin olive oil, balsamic vinegar, fresh basil, pickled cipollini onions 9.99

ANTIPASTI BOARD

parma prosciutto, salami, sweet capicola, provolone, reggiano parmesan, mostarda, olives, grapes, pickled vegetables, crostini 15.99

HOT ITALIAN BUNS

beef, veal and pork meatballs in house focaccia bread. served with marinara sauce, ricotta cheese 9.99

CALAMARI

lightly fried tube and tentacle calamari tossed with banana peppers, garlic butter, lemon and parsley. served with marinara sauce

single 9.99 table 14.99

MARGHERITA PIZZA

crushed valoroso tomatoes, fresh mozzarella, parmesan cheese, fresh basil, extra virgin olive oil 13.99

MEDITERRANEAN SPINACH PIZZA

roasted red pepper, artichoke hearts, kalamata olives, feta and parmesan cheese, garlic alfredo 14.99

Soups & Salads

CHICKEN ESCAROLE SOUP

savory vegetables, cannellini beans, ditalini pasta, parmesan crostini 5.99

NEW ENGLAND LOBSTER-CLAM CHOWDER

surf clams, lobster meat, corn, vidalia onion, sweet and Idaho potatoes 8.99

BUTTERNUT SQUASH BISQUE

cardamom mascarpone, chipotle oil 6.99

7 GREENS SALAD

artisanal baby lettuce, red flame grapes, vine ripe tomatoes, prosecco vinaigrette 7.99

CAESAR SALAD

romaine lettuce, light garlic croutons, shaved reggiano parmesan 8.99

add italian white anchovy 2.00

CLEOPATRA SALAD

bibb lettuce, golden delicious apple, sundried pomegranate, Vermont goat cheese, sliced almonds, pomegranate vinaigrette 9.99

Raw Bar

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local littleneck clams* 1.50

regional oysters* 3.50

cocktail shrimp 3.50

**These items are raw or under cooked, or may contain raw or under cooked ingredients.*

Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness

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Pastas

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SEAFOOD FRA DIAVOLO

linguine, littleneck clams, shrimp, sea scallops, white fish, spicy tomato sauce 27.99

PENNE VODKA WITH GRILLED CHICKEN

house pink vodka cream sauce, reggiano parmesan 23.99

FOUR CHEESE TORTELLONI CARBONARA

sautéed chicken, prosciutto, peas, carbonara sauce 23.99

RIGATONI ALLA BOLOGNESE

veal, beef and pork, valoroso tomatoes, garden vegetables, reggiano parmesan cheese 23.99

Entrées

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10 OZ BEEF TENDERLOIN BORDELAISE

house smashed potatoes, Italian green beans 39.99

6 OZ FILET MIGNON WITH CRAB CAKE BENEDICT

poached egg, tomato-chive hollandaise, sautéed spinach 32.99

16 OZ VEAL CHOP

port wine sauce, house smashed potatoes, broccoli rabe *Market Price*

WOOD GRILLED BABY LAMB CHOPS

olive tapenade, extra virgin olive oil, house smashed potatoes,
Italian green beans *3 chops 22.99 6 chops 34.99*

BAROLO BRAISED BEEF SHORT RIBS

gorgonzola, celery root puree, sautéed brussels sprouts,
sundried cherries, cipollini onions 34.99

VEAL OR CHICKEN MARSALA

marsala mushroom sauce, house smashed potatoes,
Italian green beans *veal 28.99 chicken 21.99*

VEAL OR CHICKEN PICCATA

capers, lemon, white wine, butter, parsley, house smashed potatoes,
Italian green beans *veal 28.99 chicken 21.99*

SEAFOOD STUFFED FILET OF SOLE

shrimp and scallop stuffing, lobster sauce,
roasted fingerling potatoes, garlicky spinach 26.99

CRISPY MEDITERRANEAN SALMON

olive tapenade, baby spinach, artichoke hearts,
roasted red pepper, olives, preserved lemon
scented beluga lentils 28.99

PRIME LOBSTER

steamed or baked stuffed. Served with roasted fingerling
potatoes and sautéed garlicky spinach *Market Price*

Before placing your order, please inform your server if you or a person in your party has a food allergy. Menu is subject to change.