

## *Appetizer*

### *Sauteed Combo*

*Shrimps and manila clams with mild and spiciy marinara sauce. \$16*

### *Arugula Salad Special*

*Arugula with virgin endive, roasted apricot, topped with gorgonzola cheese and house dressing. \$11*

## *Soup of the Day*

### *Traditional Minestrone Soup \$8*

## *Pasta*

### *Black Linguini Seafood*

*Homemade black linguini with snow crab, jumbo shrimps, dry sea scallops, asparagus tips and lobster broth with a touch of light cream and saffron souce. \$36*

### *Pappardelle A La Romana*

*Homemade meat sauce with sweet Italian sausage, gren peas with a touch of truffle oil topped with ricotta salata cheese. \$23*

## *Meat*

### *Rack of Lamb with Fresh Mint*

*Pan seared rack of lamb with fresh mint sauce served with roasted potatoes over green peas, fresh corn and onions. \$35*

### *Stuffed Breast of Chicken*

*Stuffed with Italian risotto, prosciuto di parma, sauteed with mushrooms and port wine sauce accompanied with vegetables and potatoes. \$24*

## *Seafood*

### *Red Snapper*

*Broiled filet of fish topped with jumbo crab meat and served with scampi sauce over vegetables. \$32*

### *Boston Scrod Oreganata*

*Filed of fish with mushrooms, seasoned breadcrubmbs, lemon and white wine sauce served over roasted cherry tomatoes and scallions. \$30*

## *Branzino*

*Marinated with fresh herbs served whole or fillet with lemon sauce. \$35*

### *Lobster Fra Diavolo with Linguine*

*1 ½ lb lobster with clams, shrimps, sea scallops, and calamari served with spicy marinara sauce. \$45*

*Appetizer*

*Sauteed Combo*

*Shrimps and manila clams with mild and spiciy marinara sauce. \$17*

*Arugula Salad Special*

*Arugula with virgin endive, roasted apricot, topped with gorgonzola cheese and house dressing. \$12*

*Soup of the Day*

*Traditional Minestrone Soup \$8*

*Pasta*

*Black Linguini Seafood*

*Homemade black linguini with snow crab, jumbo shrimps, dry sea scallops, asparagus tips and lobster broth with a touch of light cream and saffron souce. \$36*

*Pappardelle A La Romana*

*Homemade meat sauce with sweet Italian sausage, gren peas with a touch of truffle oil topped with ricotta salata cheese. \$24*

*Meat*

*Rack of Lamb with Fresh Mint*

*Pan seared rack of lamb with fresh mint sauce served with roasted potatoes over green peas, fresh corn and onions. \$40.*

*Stuffed Breast of Chicken*

*Stuffed with Italian risotto, prosciuto di parma, sauteed with mushrooms and port wine sauce accompanied with vegetables and potatoes. \$24*

*Seafood*

*Red Snapper*

*Broiled filet of fish topped with jumbo crab meat and served with scampi sauce over vegetables. \$32*

*Boston Scrod Oreganata*

*Filed of fish with mushrooms, seasoned breadcrubms, lemon and white wine sauce served over roasted cherry tomatoes and scallions. \$30*

*Branzino*

*Marinated with fresh herbs served whole or fillet with lemon sauce. \$35*

*Lobster Fra Diavolo with Linguine*

*1 ½ lb lobster with clams, shrimps, sea scallops, and calamari served with spicy marinara sauce. \$45*