

Appetizer

Calamari Arrabiata

Fried Calamari with roasted hot cherry peppers fresh basil
And light marinara sauce \$15

Orange and Arugula Salad

Arugula served with fresh sliced orange walnuts pomegranate crumble
Blue cheese and ginger dressing sauce. \$13

Soup of the Day

Nona casserole soup \$8

Pasta

Green Tagliatelle Seafood

Homemade pasta Served with Lobster tail, jumbo shrimps, dried sea scallops,
ginger scallions brandy and lobster broth sauce . \$45

Paccheri Mama Ragu

Homemade pasta with pieces of sirloin steak Italian sweet sausage, meatball,
fresh basil and light marechiara sauce. \$26

Meat

Veal Osso Bucco

Italian style braised veal shank served over saffran Italian risotto. \$50

Chicken Saltimbocca

Breast of chicken with prosciutto di parma and fresh sage sauce served over
Sauteed spinach in a roasted potatoes \$25

Seafood

Pan Seared Salmon

Pan seared filet of fish with sun dried tomatoes and light
dijon mustard sauce with a touch of cream. \$31

Seared Red Snapper

Seared filet of fish served over Chef Sauce topped with grilled jumbo shrimps,
with a side of vegetables and potatoes. \$33

Branzino

Marinated with fresh herbs served whole or filet with lemon sauce. \$38

Lobster Fra Diavolo with Linguine

1 ½ lb lobster with clams, shrimps, sea scallops, and calamari
served with spicy marinara sauce. \$58