

Mother's Day Menu 3-Course \$40. per person plus tax

Choice of an Appetizer or Salad

Stuffed Meatball - fried meatball filled with chilled ricotta, served with house gravy
Hearts of Palm & Asparagus - marinated, served with peppadew peppers, sundried tomato oil & fried capers
Fried Calamari - lightly fried squid served with house marinara
Mussels Bianca - P.E.I. mussels simmered in a white wine fresh tomato & caper garlic butter sauce
Mixed Greens - tomato, cucumber, chick peas, sun-dried cranberries & onions
& a balsamic dressing
Caesar Salad - traditional with parmesan, croutons & anchovy
Oysters DellaRocca - baked with pancetta, spinach & parmesan \$7 up-charge
Shrimp Oreganata - shrimp baked with an herbed breadcrumb, lemon sauce \$7 up-charge
Long Stemmed Artichoke Hearts - parmesan crusted, roasted & served with a balsamic aioli & peppadew peppers \$7 up charge

Entree's

Pappardelle Carbonara - extra wide pasta tossed with bacon, onions in a parmesan cheese broth
Rigatoni Basil & Tomato - simple rigatoni pasta tossed with a basil tomato sauce, finished with shredded reggiano
Pasta alla Pete - fettuccini tossed with shrimp, fresh tomato & spinach, garlic & oil (GF available)
Tortellacci Porcini - large tortellini filled with braised veal & beef, tossed in a porcini mushroom butter & topped with peppadew peppers, served over arugula \$7 up-charge
Linguini Fra Diavolo - shrimp, clams, mussels in a spicy marinara \$7 up-charge,
shrimp only \$10 up charge
Chicken alla Pete - chicken breast topped with eggplant, ham & provolone in a wild mushroom sauce
Chicken Scarpariello - mushrooms & sausage with a garlic lemon white wine sauce
Red Grouper Livornese - baked with onions, capers, olives, garlic, with a white wine plum tomato sauce, served over polenta
Pesto Encrusted Salmon - served over sundried tomato & asparagus, cheesy orzo with a pignoli nut & sage lemon sauce
Veal Parmesan - breaded outlet topped with mozzarella & house gravy
Veal Scallopini - marsala or picatta style served with steamed beans
Filetto di Manzo - (2) 4oz. petite filets grilled topped with a wild mushroom, pink peppercorn marsala demi-glaze & garnished with fried polenta & broccolini \$10 up-charge
Steak Pizzaiola - 12 oz. NY Strip grilled, sliced served with a spicy mushroom marinara \$10 up-charge
Pork Osso Buco - slow roasted shank with root vegetables in a plum tomato, marsala demi-glaze served over a sweet pea risotto \$10 up-charge
16 oz. Veal Chop - grilled, served with a wild mushroom sauté, topped with an Italian chimichurri (basil, garlic, capers, eggplant, sundried tomato, evvo) \$20 up-charge
Bronzino - mediterranean sea bass filet & shrimp, pan seared with a parmesan lemon cream sauce with broccolini & wild mushroom jasmine rice \$15 up charge
Cioppino - shrimp, clams, mussels, scallops, calamari & salmon. Simmered in a white wine garlic & basil plum tomato sauce \$15 up charge

Dessert - Cannoli or Tira Misu

