

3-Course Prix-Fixe Mother's Day Menu & Prosecco Split
\$45.00 per person + tax

Choice of an Appetizer or Salad

Stuffed Meatball - fried meatball filled with chilled ricotta, served with house gravy
Fried Calamari - lightly fried squid served with house marinara
Mussels Bianca - simmered in a white wine caper butter sauce with tomato & basil
Burrata Bruschetta - creamy fresh mozzarella served with an eggplant-olive tapenade
Mixed Greens - tomato, cucumber, chi chi beans, sun-dried cranberries & onions, balsamic dressing
Caesar Salad - traditional with parmesan, croutons & anchovy

Shrimp Oreganata - shrimp baked with an herbed breadcrumb, lemon sauce \$7 up-charge
Oysters DellaRocca - blue points baked with pancetta, spinach & parmesan cheese \$7 up-charge
Long Stemmed Artichoke Hearts - parmesan crusted, roasted & served with a balsamic aioli & peppadew peppers \$5 up-charge

Entrée's

Potato Gnocchi Bolognese - a rich light meat sauce with a touch of cream, butter, Parmesan & topped with fresh burrata
Pasta ala Pete - fettucini tossed with shrimp, fresh tomato & spinach, garlic & oil
Rigatoni Basil & Tomato - simple rigatoni pasta tossed with a basil tomato sauce, finished with shredded reggiano
Tortelloni - large tortellini filled with braised veal & beef, sage butter sauce, shiitake mushrooms & roasted peppers & parmesan

Linguini Fra Diavolo - shrimp, clams, mussels in a spicy marinara \$7 up-charge | Shrimp only \$10 up-charge
Agnolotti & Shrimp - half moon shaped ravioli filled with goat cheese & vegetable, served with a tarragon brandy cream sauce with roasted peppers & asparagus \$7 up-charge
Pappardelle & Sea Scallops - pan seared with a porcini mushroom cream sauce & sweet peas \$7 up-charge

Chicken ala Pete - chicken breast topped with eggplant, ham & provolone in a wild mushroom sauce
Grilled Chicken Paillard - thinly pounded chicken breast, topped with mixed greens, grape tomato, onion with a lemon vinaigrette
Salmon Oreganata - topped with a garlic & herbed breadcrumb, sautéed spinach, chi chi beans, sweet tear drop peppers & citrus sauce
Fish of the Day - baked with shiitake mushroom, rosemary, garlic & lemon over sautéed broccoli rabe
Bronzino Livornese - oven roasted with onions, capers, olives, white wine, plum tomato over grilled zucchini
Veal Parmesan - breaded cutlet topped with mozzarella & house gravy
Veal Scallopini - marsala or piccata style served with broccolini

Sea Scallops - with sautéed fennel, shiitake mushroom, peppers & zucchini, sage butter sauce & basil drizzle \$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
Grouper Piccata - with long stemmed artichokes, blister tomatoes, caper berries, pappardelle pasta in a citrus sauce \$10 up-charge
Veal Chop - 16oz. cut, grain fed chop, grilled, served with a wild mushroom sauté, topped with an Italian chimichurri \$20 up-charge

Desserts - Choice of Cannoli, Tira Misu, NY Style Cheesecake Cake or Chocolate Cake

PRICES SUBJECT TO CHANGE WITHOUT PRIOR NOTICE