

Easter Sunday Menu

DINNER ENTREES:

STINCO DI AGNELLO BRASATO - \$28

BRAISED LAMB SHANKS SERVED WITH GARLIC MASHED POTATOES, ASPARAGUS AND NATURAL JUICES.

COSTOLETTE DI AGNELLO - \$37

RACK OF LAMB CHOPS COOKED TO ABSOLUTE PERFECTION, SERVED WITH MASHED POTATOES, NATURAL JUICES AND GRILLED EGGPLANT.

YEAL SALTIMBOCCA - \$26

YEAL SCALLOPINI WITH PROSCIUTTO, SAGE AND GRUYERE CHEESE, SERVED WITH MASHED POTATOES AND ASPARAGUS.

YEAL CHOP SPECIAL - \$42

FRESH CENTER CUT YEAL CHOP PAN SEARED, SERVED WITH CREAMY GORGONZOLA CHEESE, POLENTA AND TOPPED WITH BABY ARUGULA SALAD.

BARRAMUNDI SEA BASS - \$28

FRESH BARRAMUNDI SEA BASS PAN SEARED, SERVED OVER HASH WITH A ROSEMARY CAPER SAUCE.

TROPICAL SALMON - \$27

FRESH PAN SEARED SALMON SERVED WITH VEGETABLE RICE AND A HINT OF BALSAMIC VINEGAR, SERVED WITH TROPICAL SALSA (PINEAPPLE, MANGO, TOMATO AND GREEN ONIONS).

SHRIMP RISOTTO - \$31

JUMBO SHRIMP WRAPPED WITH PANCETTA AND SERVED WITH RISOTTO PRIMAVERA.

MANICOTTI SPECIAL - \$24

FRESH MANICOTTI STUFFED WITH RICOTTA CHEESE AND SAUSAGE.

SPAGHETTI AND MEATBALLS - \$19

AL DENTE SPAGHETTI BLESSED WITH TRADITIONAL MARINARA SAUCE AND TENDER MEATBALLS.