

Easter Sunday Menu

ENTREES:

SHORT RIBS - 44

**THREE BONE SHORT RIBS BRAISED IN RED WINE AND
YEAL REDUCTION SAUCE, SERVED WITH GARLIC
MASHED POTATOES AND GARNISHED WITH
CARROTS AND CELERY**

BLACKENED SALMON - 31

**BLACKENED SALMON DRAPED WITH A SPECIAL SAUCE
AND ROASTED VEGETABLES**

GRILLED SWORD FISH - 34

**FRESH SWORD FISH WITH ROASTED VEGETABLES,
POTATOES AND PUTTANESCA SAUCE**

STUFFED PORK CHOP - 34

**JUICY PORK CHOP STUFFED WITH SAUSAGE,
ARTICHOKE, THREE CHEESE AND KALAMATA OLIVES.**

CHICKEN ANGELO - 30

**CHICKEN BREAST SAUTEED WITH GARLIC,
ARTICHOKE HEARTS, MUSHROOMS, BLACK OLIVES
AND WHITE WINE**

YEAL FRANCESCA - 32

**TENDER SLICES OF YEAL SAUTEED WITH A LIGHT EGG
BATTER, FINISHED WITH LEMON SHERRY**

RIGATONI MONTE ROSA - 25

**FRESH RIGATONI PASTA, SERVED WITH PROSCIUTTO,
PEAS, FRESH BASIL & PINK SAUCE**

SPAGHETTI W/MEATBALLS OR SAUSAGE - 25

**FRESH SPAGHETTI WITH MARINARA SAUCE, SERVED
WITH EITHER MEATBALLS - OR - SAUSAGE**