

Mother's Day Weekend Dinner Menu

SATURDAY, MAY 9TH & SUNDAY, MAY 10TH - STARTING 3PM

ALL MAIN COURSE SELECTIONS ARE SERVED WITH OUR HOUSE ANTIPASTO, CRUSTY ITALIAN BREAD & HOMEMADE TOMATO PIE ALL SERVED FAMILY STYLE & YOUR CHOICE OF ONE OF THE FOLLOWING SALADS MIXED GREEN TOSSED SALAD, CLASSIC CAESAR SALAD, BLT WEDGE SALAD OR STRAWBERRY SPINACH SALAD

Primi

CRISPY CALAMARI

TRADITIONAL STYLE - FRIED WITH LEMON 19
SPICY - FRIED CRISPY WITH ROASTED CHERRY TOMATOES & HOT PEPPERS 22

JUMBO LUMP MINI CRABCAKES (2)

ALL CRAB - NO FILLER, WHITE CRAB SAUCE & A SIDE OF ROASTED ASPARAGUS 34

TEQUILA CLAMS

FRESH MIDDLENECK CLAMS SAUTEED WITH HABANERO PEPPERS, TEQUILA, GARLIC & CILANTRO 22

PEI MUSSELS

BIANCO - WHITE WINE, GARLIC & EXTRA VIRGIN OLIVE OIL 22
DIAVOLO - SPICY RED WITH ITALIAN LONG HOTS 22

FRIED BUFFALO MOZZARELLA (5)

LIGHTLY BREADED WITH ITALIAN SEASONED BREADCRUMBS, DRIZZLED WITH BALSAMIC REDUCTION & SWEET ROASTED PEPPERS WITH POMODORO SAUCE FOR DIPPING 22

COLOSSAL OLD BAY SHRIMP COCKTAIL

LARGE ICE COLD SHRIMP WITH HOUSE COCKTAIL SAUCE 22

STUFFED ITALIAN LONG HOTS (4)

SWEET ITALIAN SAUSAGE, GRUYERE, FONTINA & CHEDDAR CHEESES TOPPED WITH SHAVED PARMIGIANO-REGGIANO & WRAPPED WITH CRISPY PROSCIUTTO 24

SIGNATURE LOBSTER BISQUE

CHUNKS OF COLD-WATER LOBSTER, SHERRY WINE & LOBSTER CREAM SERVED IN A SOURDOUGH BREAD BOWL 24

LOBSTER MAC N' CHEESE FOR TWO

LUMACHE PASTA WITH GRUYERE, AGED CHEDDAR & FONTINA CHEESE WITH LOBSTER CHUNKS, BAKED WITH TOASTED PANKO BREADCRUMBS 24



Macaroni

PENNE ALLA VODKA

SWEET PEAS, CRISPY PANCETTA IN A BLUSH VODKA SAUCE 35

HOUSE MADE BURRATA CHEESE RAVIOLI

WITH POMODORO SAUCE & MEATBALLS 35

LOBSTER RAVIOLI

WITH A LOBSTER BLUSH SAUCE TOPPED WITH CHUNKS OF CRABMEAT 69

ASPARAGUS STUFFED GNOCCHI WITH JUMBO LUMP CRAB & ASPARAGUS TIPS

LITTLE PILLOWS OF LOVE STUFFED WITH ASPARAGUS & CHEESE IN A DELICATE CRAB SAUCE 69

ALLA PESCATORE

CHUNKS OF JUMBO LUMP CRABMEAT, JUMBO SHRIMP & SCALLOPS IN A PINK SAUCE OVER LINGUINI PASTA 75

SEAFOOD FRADIIVOLO

SHRIMP, SCALLOPS, JUMBO LUMP CRABMEAT & MUSSELS IN A SPICY PINK SAUCE WITH A 4 OZ. SOUTH AFRICAN LOBSTER TAIL & ITALIAN LONG HOTS OVER LINGUINI PASTA 99

Pesce

ORANGE SIZE CRABCAKES

ALL CRAB - TOPPED WITH A DELICATE WHITE CRAB SAUCE, SERVED WITH YUKON MASHED POTATOES & ROASTED ASPARAGUS 2 FOR 79 OR 1 FOR 55

BAKED CHILEAN SEABASS

OVER BROCCOLI RABE, TOPPED WITH CHUNKS OF JUMBO LUMP CRABMEAT & A DELICATE CRAB SAUCE, SERVED WITH YUKON MASHED POTATOES & ROASTED ASPARAGUS 99

STUFFED SOUTH AFRICAN COLDWATER LOBSTER TAIL

LOADED & BAKED WITH JUMBO LUMP CRABMEAT, SERVED WITH YUKON MASHED POTATOES & ROASTED ASPARAGUS 99

ROASTED KING SALMON

JUMBO SHRIMP, WHITE WINE LEMON CAPER SAUCE 59

Pollo e Vitello

EGGPLANT OR CHICKEN PARMIGIANO

PAN FRIED CUTLETS WITH MOZZARELLA & PARMIGIANO CHEESES WITH HOMEMADE SPAGHETTI EGGPLANT 35 / CHICKEN 39

CHICKEN OR VEAL MARSALA

IMPORTED ITALIAN MARSALA WINE WITH A TOUCH OF CREAM & WILD MUSHROOMS, SERVED WITH YUKON MASHED POTATOES & ROASTED ASPARAGUS CHICKEN 45 / VEAL 55 / ADD CRAB 20

16 OZ. VEAL CHOP PARMIGIANO

LIGHTLY BREADED & PAN FRIED, BAKED WITH SMOKED MOZZARELLA CHEESE OVER POMODORO BASIL SAUCE WITH A SIDE OF HOUSE RICOTTA GNOCCHI 79

VEAL DI PAOLO

TENDER MILK-FED VEAL, LEMON WHITE WINE GARLIC SAUCE, SUNDRIED TOMATOES, LARGE SHRIMP, CHUNKS OF JUMBO LUMP CRAB, WITH MASHED POTATOES & ASPARAGUS 79

Bistecca

20 OZ. CENTER CUT RIBEYE STEAK

CERTIFIED ANGUS BEEF TOPPED WITH WILD MUSHROOMS, SWEET SHALLOTS & CHIANTI WINE REDUCTION SAUCE, SERVED WITH YUKON MASHED POTATOES & ROASTED ASPARAGUS 79

10 OZ. CENTER CUT FILET MIGNON

CERTIFIED ANGUS BEEF TOPPED WITH WILD MUSHROOMS, SWEET SHALLOTS & CHIANTI WINE REDUCTION SAUCE, SERVED WITH YUKON MASHED POTATOES & ROASTED ASPARAGUS 79

WHOLE RACK OF DOMESTIC LAMB

MARINATED WITH FRESH ROSEMARY, ROASTED GARLIC & EXTRA VIRGIN OLIVE OIL TOPPED WITH SHALLOTS & WILD MUSHROOM CHIANTI SAUCE, SERVED WITH YUKON MASHED POTATOES & ROASTED ASPARAGUS 89

SURF & TURF

7 OZ. CENTER CUT FILET & ONE ALL JUMBO LUMP CRABCAKE SERVED WITH YUKON MASHED POTATOES & ROASTED ASPARAGUS 89

Dinner for Two Special



32 OZ. TOMAHAWK STEAK
TOPPED WITH
CHOPPED SCALLOPS,
SHRIMP, LOBSTER & CRABMEAT
IN A GARLIC BUTTER SAUCE

Or



3 1/2 LB WHOLE LOBSTER
LOADED WITH CRABMEAT,
ROASTED GARLIC & BUTTER

DINNER FOR TWO SPECIAL
COMES WITH
FAMILY STYLE ANTIPASTO, BREAD
& TOMATO PIE FOR TWO,
CHOICE OF 2 SALADS, 2 SIDES OF
YUKON GARLIC MASHED POTATOES
& ROASTED ASPARAGUS
AND CHOICE OF 2 DESSERTS

\$199