3 COURSE LUNCH

WITH SOUP OR SALAD & DESSERT

BAKED GNOCCHI SORRENTO & MEATBALLS 22
BAKED WITH MOZZARELLA CHEESE & BASIL
IN POMODORO SAUCE

BURRATA CHEESE RAVIOLI & MEATBALLS 22
WITH POMODORO SAUCE

EGGPLANT OR CHICKEN PARMIGIANA 22
PAN FRIED WITH MOZZARELLA &
PARMIGIANO CHEESES

FETTUCCINE ALFREDO 22
WITH CHICKEN OR SHRIMP

PENNE ALLA VODKA 22
SWEET PEAS, CRISPY PANCETTA
IN A BLUSH VODKA SAUCE

LINGUINI ALLA VONGOLE 22
WITH MIDLLENECK CLAMS IN A
GARLIC WHITE WINE SAUCE

CAVATELLI BOLOGNESE 22
TOSSED WITH BEEF, PORK & VEAL RAGÙ
TOPPED WITH A SCOOP OF HOUSE RICOTTA,
ITALIAN LONG HOT, SHAVED PARMIGIANO & BASIL

SPICY RIGATONI ALLA VODKA WITH SHRIMP 22

ROASTED SALMON & SHRIMP 25
IN A LEMON WHITE WINE SAUCE WITH GARLIC
MASHED POTATOES & ROASTED ASPARAGUS

FLOUNDER FRANCESE & SHRIMP 25
PAIRED WITH GARLIC MASHED POTATOES &
ROASTED ASPARAGUS

14 OZ. BONE IN STUFFED PORK CHOP 25
PAIRED WITH GARLIC MASHED POTATOES &
ROASTED ASPARAGUS



3 COURSE LUNCH

WITH SOUP OR SALAD & DESSERT



CHICKEN MARSALA 25
PAIRED WITH GARLIC MASHED POTATOES & ROASTED ASPARAGUS

VEAL CUTLET PARMIGIANA WITH SPAGHETTI 29

PAN SEARED BRONZINO WITH GARLIC SHRIMP 42
LEMON WHITE WINE CAPER SAUCE PAIRED WITH GARLIC MASHED POTATOES & ROASTED ASPARAGUS

SINGLE CRABCAKE (8 OZ) 45
PAIRED GARLIC MASHED POTATOES & ROASTED ASPARAGUS

HOUSE MADE LOBSTER & MASCARPONE STUFFED RAVIOLI 45
TOPPED WITH COLOSSAL CRABMEAT IN A LOBSTER BLUSH SAUCE

LINGUINI ALLA PESCATORE 45
WITH SHRIMP, SCALLOPS & CRABMEAT



14 OZ. PAN SEARED NY STRIP AU POIVRE "PITTSBURGH STYLE" 49
TOPPED WITH PEPPERCORN COGNAC CREAM SAUCE WITH SWEET ONIONS & MUSHROOMS

14 OZ. RIB EYE STEAK 49
TOPPED WITH BABY PORTOBELLO MUSHROOMS & SWEET VIDALIA ONIONS PAIRED WITH GARLIC MASHED POTATOES & ROASTED ASPARAGUS

7 OZ. FILET GORGONZOLA 49
GORGONZOLA CREAM SAUCE WITH BABY PORTOBELLO MUSHROOMS PAIRED WITH GARLIC MASHED POTATOES & ROASTED ASPARAGUS

ALL CRAB STUFFED FLOUNDER 59
LOADED WITH CRABMEAT & TOPPED WITH CHUNKS OF COLOSSAL CRABMEAT PAIRED WITH GARLIC MASHED POTATOES & ROASTED ASPARAGUS