

DOLCE

APPETIZERS

FRIED CALAMARI

served with hot peppers and marinara/spicy aioli

FIG BRUSCHETTA

crostini fig puree/goat cheese/honey walnuts

JUMBO SHRIMP COCKTAIL

cocktail sauce

MOZZARELLA BURRATA

SALADS

TRI COLORE

arugula/radicchio/endive/roasted red peppers
balsamic vinaigrette/crumbled goat cheese

CLASSIC CAESAR

homemade dressing/croutons/shaved parmigiano

ENTRES

CHICKEN FRANCESE

organic chicken sauteed with lemon white wine sauce

VEAL SCALLOPINI

mushrooms/marsala wine sauce

FETTUCCHINE DOLCE

tossed in lobster sauce with shrimp
scallops/ lobster meat

SURF AND TURF

NY strip sirloin / potatoes / vegetables / 6 oz lobster tail

PASTA

SHRIMP SCAMPI

Linguine/ tomatoes/ white wine herb sauce

SEAFOOD RAVIOLI

filled with scallops, shrimp, lobster / tossed with diced shrimp
lobster sauce / arugula

SEAFOOD

SESAME CRUSTED TUNA

basmati rice/julienne vegetables

GRILLED SALMON

basmati rice/vegetables/lobster sauce

HALIBUT

five grain rice / sauteed asparagus / buerreblanc sauce

DESSERTS

TIRAMISU

CHOCOLATE LAVA

GANACHE

red berry mascarpone

KIDS CORNER

PERSONAL CHEESE PIZZA

PASTA WITH BUTTER OR MARINARA SAUCE

CHICKEN FINGER AND FRIES