**Appetizer:**

*Served family style*

Sherry fennel mussels

Fried calamari

**Salad:**

*Guest choose*

**Caesar**

A classic!

**Grilled Pear Salad**

Baby spinach, walnuts, Maytag bleu cheese, grilled pear, red wine vinaigrette

**Entrée:**

*Guest choose one*

**Rigatoni Agli Ogli**

Sweet Italian sausage, broccoli rabe and roasted red peppers tossed with rigatoni pasta in a roasted garlic sauce. Topped with shaved Reggiano parmesan cheese

**Vegetable Lasagna (gluten free and vegetarian)**

Grilled eggplant, zucchini, asparagus, roasted red peppers and portabella mushroom layered with sweet potato risotto. Topped with marinara sauce and melted mozzarella cheese

**Veal or Chicken Marsala**

Sautéed veal or chicken in a mushroom marsala sauce over home made pasta. Served with grilled asparagus

**Capellini Alexandra**

Jumbo lump crab, shrimp, caramelized onions and roasted red peppers in a white wine pesto sauce tossed with homemade pasta

**Stripped Bass**

Stripped bass served over home made pasta in a jumbo lump crab scampi sauce

**Filet Mignon**

6 oz filet, topped with dolce gorgonzola cheese and caramelized onion. Served with a 5 layer potato cake and grilled asparagus

**Veal Abruzzi**

Breaded veal topped with prosciutto di Parma, grilled eggplant and fresh mozzarella, served in aura sauce with home made pasta

**Dessert**

*Served family stylee*

Cannoli’s, Italian pastries, pizelles

Coffee, tea, cappuccino & espresso

$49.00 per person plus tax and gratuity