

Prix Fixe Menu

APPETIZERS

(Please Choose One)

MEATBALLS WITH SALAD

Chef Gennaro's famous meatballs topped with "Sunday gravy" served around a bed of iceberg lettuce dressed with lemon & E.V.O.O.

EGGPLANT STACK

Crispy eggplant layered with fresh mozzarella and fresh sliced tomato finished with a drizzle of balsamic reduction and E.V.O.O.

PANE COTTO

Escarole, white beans and peasant bread, topped with parmigiano reggiano

OYSTERS ROCKEFELLER

Oysters on the half shell, topped with spinach, shallots and Pernod topped with a béchamel sauce

CAPRESE

Fresh mozzarella, tomato and roasted peppers dressed with basil and E.V.O.O.

STUFFED MUSHROOMS

Mushroom caps filled with traditional sausage stuffing

SHRIMP COCKTAIL

"The Classic" two jumbo shrimp served chilled with cocktail sauce

FRIED CALAMARI

Crispy calamari with a spicy pomodoro sauce

MUSSELS FRADIAVOLO

Prince Edward Island mussels pan sautéed with spicy pomodoro sauce

ITALIAN BABY BACK RIBS

Slow cooked baby back ribs simmered in pomodoro sauce with herbed ricotta cheese

FIORE DI LATTE

Escarole leaf wrapped around fresh mozzarella and prosciutto finished with a drizzle of balsamic reduction and E.V.O.O.

BELGIUM ENDIVE

Parma prosciutto wrapped around Belgium endive stuffed with goat cheese and sun dried tomato

SALAD COURSE

Garden Salad

DESSERT (Please Choose One)

TIRAMISU | GOODFELLAS CUPCAKE | MINI CANNOLIS | APPLE CRISP
MISSISSIPPI MUD CAKE | RED VELVET CHEESE CAKE | GELATO | SORBET

ENTRÉES

(Please Choose One)

FILET COGNAC

Chef Gennaro's signature dish...Grilled Angus beef tenderloin topped with portabella mushroom and fresh picked lobster meat, finished with gorgonzola cream sauce

JUMBO STUFFED SHRIMP

Jumbo shrimp stuffed with the freshest seafood stuffing, oven baked with lemon and E.V.O.O.

ATLANTIC SALMON

Lightly Cajun dusted Atlantic salmon served over a bed of warm lentil salad with grapes tomatoes finished in Dijon mustard sauce

RIGATONI VODKA

Rigatoni pasta tossed with Grey Goose vodka cream sauce

VEAL SALTIMBOCCA

Medallions of veal, layered with prosciutto, mozzarella & peas, finished with a sherry demi-glaze

CHICKEN PARMIGIANA

Chicken cutlet topped with pomodoro sauce & fresh mozzarella over linguine

CHICKEN ROLLATINI

Boneless chicken breast, rolled with parma prosciutto, mozzarella and spinach, finished with tomato, mushroom gorgonzola sauce

VEAL PARMIGIANA

Veal cutlet topped with pomodoro sauce, finished with fresh mozzarella and parmigiana reggiano over linguine pasta

BROCCOLI RABE RISOTTO

Broccoli rabe and sausage infused risotto topped with jumbo shrimp

PAPPARDELLE TELEFONO

Picked lobster meat in a pink cream sauce tossed with egg noodles

FETTUCINI ALFREDO

"The Classic" egg noodles folded with parmigiano reggiano cream sauce

MONKFISH FLORENTINE

Egg-battered monkfish simply served over a bed of fresh, sautéed spinach

NO SUBSTITUTIONS OR SHARING

\$28.95 Per Person