

HAPPY MOTHER'S DAY

STARTERS



Stracciatella Soup 10

Cacciucco Seafood Broth 14

Traditional Caesar Salad 10

Organic Burrata 16

Rich and Creamy Mozzarella style cheese served with Arugula, Grilled Asparagus and Roasted Peppers, drizzle of Aged Balsamic

Antipasto Platter 16

An Assortment of Imported Cheeses, Cured Meats and Marinated Olives

Mussels 14

Steamed with Lemon Grass and Coconut Cream

Italian Seafood Salad 16

Calamari, Shrimp, Mussels, Clams gently stewed and served Chilled with Olives and Giardiniera

Chilled Prawns 16

Jumbo Shrimps with Lemon & Tangy Cocktail Sauce

Little Something 14

Stuffed with ground Veal and Roasted Eggplant, Pan Fried Crispy and Drizzled with Honey

Coccio Tradizionale 18

Fried Arancini with Peas and Bolognese, Potato Coquette with Prosciutto and Scamorza, Shishito Peppers, Cheese Polenta

Fritti Misto 20

Treasures of The Sea, Shrimp, Scallops and Calamari dusted with Rice Flour, Pan Fried and Served with Roasted Peppers and Sriracha Sauce

ENTRÉES

Filet Mignon Mare e Monti 46

Tender Filet paired with Peytoke Crab Cake, Porcini Infused Demi Sauce, Roasted Potatoes and Creamed Asparagus

Scallops 32

Pan Seared and served with Asparagus & Whipped Potatoes

Stuffed Chicken Breast 28

Organic Chicken Stuffed with Sausage, Black Rice, Shallots and Cheese, served with Roasted Fingerlings and Vegetable medley

Lobster & Shrimp Alfredo 38

Fresh Lobster Meat and Shrimp in a rich Alfredo Sauce over Homemade Fettuccini

Aromatic Black Pearl Salmon 32

Poached in Court Bouillon, served with a English Pea and Yukon Potato Stew

Ocean Bass 34

Delicate White Fish Filet Gently sauté in olive oil, served with Tangy Arugula Pesto, Spinach, Tomato and Potato Saag Aloo

Veal Angelica Gratin 36

Tender Veal Scallopini Crusted with Panko and filled with Prosciutto, Asparagus and Provolone, Served with Wild Mushroom Sauce and Angel Hair

Risotto Caprese 28

Vialone Nano Rice cooked in Tomato Broth with basil and Mozzarella Di Bufala

Prime Rib 36

Prime Angus beef in a Rosemary and Garlic Crust, Horseradish Mashed Potatoes, Vegetable Medley

Center Cut Rack of Lamb 36

Served with Roasted Potato and Asparagus Tips

Chicken Parmigiana Al Forno 26

Chicken Cutlet baked with Marinara and Mozzarella Cheese served with Cavatelli Al Forno

Baked Haddock 26

New England Haddock topped with Sherry Crumbs, Roasted fingerlings and Asparagus

Linguine Seafood 32

Homemade Pasta tossed with Shrimp, Scallop, Mussels, Clams, Calamari, Lightly Spicy Crustacean Sauce

Delightful Cannelloni 38

Stuffed with Lobster Meat, Scallops and shrimp served with a Scampi Style Sauce and Broccolini

Gnocchi Al Ragu 30

Homemade Golden Potato Dumplings Baked with Bolognese Sauce

Short Rib Agnolotti 30

Homemade over sized Ravioli filled with Braised Pulled Short Rib, Ricotta and Cream of Spinach Sauce

CHILDREN'S MENU

Chicken Fingers with Fries 13

Mac & Cheese 12

Pasta with Meatballs 13