

Now Accepting
Easter Sunday
Reservations

APPETIZERS

ROASTED CORN CHOWDER

GARDEN HOUSE SALAD

MIXED GREENS WITH SLICED PLUM TOMATOES, RED ONIONS, CUCUMBERS AND OLIVES
TOSSED IN AN ITALIAN VINAIGRETTE DRESSING

CLASSIC CAESAR SALAD

TRADITIONALLY PREPARED WITH A CREAMY PARMESAN DRESSING

TORTELLINI BOLOGNESE

TRADITIONAL ITALIAN MEAT SAUCE CREAMED WITH MASCARPONE CHEESE

SICILIAN RICE BALL

FILLED WITH SAUSAGE AND SWEET PEAS, TOPPED WITH MARINARA SAUCE AND FRESH RICOTTA CHEESE

SPEDINI ALLA ROMANO

BROCHETTE OF MOZZARELLA AND BREAD SERVED WITH A CAPER BUTTER SAUCE

AVOCADO AND CRABMEAT SALAD (\$3.00 UPCHARGE)

PLATED OVER SLICED BEEFSTEAK TOMATOES

SHRIMP COCKTAIL

THREE JUMBO SHRIMP SERVED WITH OUR SPICY HORSERADISH COCKTAIL SAUCE

ENTREES

SHRIMP FRA-DIAVALO

OVER LINGUINE

LOBSTER RAVIOLI

IN A PINK COGNAC CREAM SAUCE WITH CRABMEAT

VEAL CAPRICCIOSA

PREPARED "MILANESE STYLE" TOPPED WITH A WARM DICED TOMATO AND MOZZARELLA SALAD SERVED WITH POTATO CROQUETTE

CHICKEN SANZARI

BONELESS BREAST "FRANCESE STYLE" WITH DICED TOMATOES AND CAPERS IN A PINOT GRIGIO SAUCE WITH STEAMED ASPARAGUS

STUFFED FILLET OF SOLE

CRABMEAT AND ASPARAGUS STUFFING AND A DIJON MUSTARD SAUCE

STUFFED LOIN OF PORK

WITH PROSCUITTO, SPINACH, ROASTED PEPPERS, FRESH MOZZARELLA, WILD MUSHROOMS AND SHALLOTS
IN A MADEIRA WINE SAUCE

FILET MIGNON ROSSINI (\$8.00 UPCHARGE)

ROAST FILET MIGNON SLICED AND SERVED WITH A BLACK TRUFFLE MADEIRA WINE SAUCE WITH GREEN PEPPERCORNS

GRILLED KING SALMON

SERVED WITH MIXED VEGETABLES AND POTATO CROQUETTE

GRILLED RACK OF LAMB (\$8.00 UPCHARGE)

SERVED WITH A MINT RASPBERRY SAUCE AND RED SKIN MASHED POTATOES AND VEGETABLE

CHILDREN

GARDEN SALAD

CHICKEN NOODLE SOUP

ROAST HAM WITH MASHED POTATOES, GLAZED CARROTS AND GRAVY

CHICKEN TENDERS AND FRIES

SPAGHETTI AND MEATBALLS

CHEESEBURGER WITH FRENCH FRIES

ICE CREAM SUNDAE

SUNDAY
April 16, 2017
From 1 – 7 pm

\$42 PER PERSON
CHILDREN \$20

PLUS TAX AND GRATUITY
DESSERT INCLUDED IN PRICE

