

Easter Sunday 2020

Minestrone Soup

Shrimp Cocktail - additional \$10

Seafood Salad

Broccoli Rabe, Extra
Calamari, Shrimp, Octopus, Extra Virgin
Garlic
Olive Oil, Lemon Dressing

Jumbo Lump Crabmeat Cocktail - additional \$10
Prosciutto di Parma,

Peppers &

Four Cheese Ravioli
Tomato Sauce & Basil

Penne Vodka
Pink Vodka Sauce

Sweet or Hot Italian Sausage
Served with

Virgin Olive Oil &

Buffalo Mozzarella
Served with

Beefsteak Tomatoes, Roasted

Extra Virgin Olive Oil

SALAD CHOICE

Caesar Salad
Salad

Romaine Lettuce tossed with Ceaser Dressing
Lettuce, Tomato, Onion,
and Garlic Croutons
with House Dressing

House

Romaine
Cucumber, Olives

ENTRÉE CHOICE

Baked Virginia Ham 68
Mashed Potatoes and Vegetables

Roasted Turkey..... 68
Mashed Potatoes, Stuffing, Cranberry Sauce, Maple Glazed Carrots- *Sweet
Potato substitute available

Chicken Francese	68
Egg Battered with Lemon, Butter and White Wine. Mashed Potatoes and Vegetables	
Grilled Salmon Balsamic	72
Simply Grilled Atlantic Salmon Topped with Sautéed Tomatoes and a Balsamic Glaze	
16oz. Prime Organic Pork Chops	70
Maple Glazed Served with Sweet Potato Hash and Vegetables	
Sole Francese	70
Sautéed Spinach	
Jumbo Shrimp Scampi	75
Garlic, Butter & White Wine Sauce	
Boneless Beef Short Ribs	75
Braised in Red Wine, Balsamic Glazed Cipollini Topped with Horseradish Chive Butter, Mashed Potatoes and Vegetables	
Twin Lobster Tails	80
6oz. Lobster Tails Simply Grilled and Served with Sweet Drawn Butter	
Veal Chop Arrabiata	80
Sautéed Peppers, Onions and Mushrooms	
Surf & Turf	80
8oz. Filet Mignon Plated with a 6oz. Lobster Tail	

DESSERT SELECTIONS

NY Cheesecake

Chocolate Mousse

Lori's Coconut Cake

Key Lime Pie

Carrot Cake