

# STARTERS

## ANTIPASTO

GENEROUS ASSORTMENT FOR FRIENDS & FAMILY! SOPRESSATA, GENOA SALAMI, PROSCIUTTO HAM, CHEESE AND RELISH ASSORTMENT WITH CAPRESE SALAD.

## SHRIMP SCAMPI

FOUR JUMBO BLACK TIGER SHRIMP IN GARLIC, WHITE WINE AND BUTTER, SERVED WITH BRIOCHE.

## RISOTTO BALLS

LIGHTLY FRIED ARBORIO RICE STUFFED WITH ITALIAN SAUSAGE AND FRESH MOZZARELLA, FINISHED WITH ROASTED RED PEPPER COULIS AND BASIL OIL.

## STUFFED ARTICHOKE

BRAISED ARTICHOKE FILLED WITH FRESH HERBS, PANKO BREAD CRUMBS AND FONTINA CHEESE OVER GORGONZOLA FONDUE.

## CAPRESE BRUSCHETTA

SLICES OF HOUSE MOZZARELLA, ROMA TOMATOES AND BASIL ON GRILLED ITALIAN BREAD DRIZZLED WITH A REDUCTION OF BALSAMIC AND EXTRA VIRGIN OLIVE OIL.

## STUFFED MUSHROOMS

MUSHROOM CAPS STUFFED WITH ITALIAN SAUSAGE, HERBS AND PARMESAN, TOPPED WITH A CREAMY ALFREDO SAUCE AND PARMESAN.

## GOAT CHEESE CROSTINIS

ROSEMARY AND GARLIC CROSTINIS TOPPED WITH CHEVRE GOAT CHEESE, SERVED WITH BABY ARUGULA, FRIED PROSCIUTTO AND LEMON PARSLEY VINAIGRETTE.

## CHEESE BREAD

THICK SLICES OF HOUSE MADE MOZZARELLA ON TOP OF ITALIAN PEASANT BREAD AND SERVED WITH RED SAUCE AND FRESH BASIL.

## MUSSELS BOLOGNESE

STEAMED PRINCE EDWARD ISLAND MUSSELS WITH CARAMELIZED FENNEL, BUTTER POACHED LEEKS, GARLIC AND TOMATO BOLOGNESE SAUCE.

## PROSCIUTTO WRAPPED SCALLOPS

GIANT SEA SCALLOPS WRAPPED IN PROSCIUTTO WITH GARLIC CREAM AND MUSHROOM DUXELLE.

## CALAMARI

FRIED SQUID SERVED WITH OUR SIGNATURE RED SAUCE.

# HOMEMADE PASTA

ALL PASTA INCLUDE TRADITIONAL HOUSE SALAD & BREAD

ITEMS THAT ARE BOXED INCLUDE FRESH, HOMEMADE PASTA, PREPARED DAILY BY OUR IN-HOUSE PASTA MAKER

## **PAPPARDELLE DI MARE**

JUMBO SEA SCALLOPS, SHRIMP, MUSSELS AND DUNGENESS CRAB MEAT TOSSED IN  
SQUID INK PAPPARDELLE PASTA WITH LOBSTER CREAM SAUCE.

## **LINGUINE PRIMAVERA**

LINGUINE SERVED WITH SPRING VEGETABLES TOSSED IN A SCAMPI STYLE SAUCE  
OF GARLIC, LEMON, BUTTER AND WHITE WINE.

TOP WITH: CHICKEN, ITALIAN SAUSAGE, SHRIMP, MUSSELS, LOBSTER OR FRESH MOZZARELLA

## **FETTUCINE ALFREDO**

HOUSE MADE PARMESAN CHEESE SAUCE TOSSED WITH PASTA.

TOP WITH: VEGETABLES, CHICKEN, ITALIAN SAUSAGE, SHRIMP CARBONARA, MUSSELS OR LOBSTER

## **LOBSTER RAVIOLI**

PASTA STUFFED WITH LOBSTER AND RICOTTA CHEESE, TOSSED WITH SHERRY CREAM,  
SUN-DRIED TOMATOES AND CRAB.

## **LASAGNA BOLOGNESE**

LAYERS OF PASTA WITH RICOTTA, MOZZARELLA AND THICK BOLOGNESE MEAT SAUCE,  
OVEN BAKED AND SERVED OVER RED SAUCE.

## **MUSHROOM RAVIOLI**

PASTA STUFFED WITH ROASTED SHITAKE, PORTOBELLO AND BUTTON MUSHROOMS  
WITH RED OR WHITE SAUCE.

# ITALIAN

## **SPICY CHICKEN PENNE**

PENNE PASTA, RED PEPPERS, SUN-DRIED TOMATOES AND BLACKENED CHICKEN IN PESTO CREAM SAUCE.

## **CAPELLINI POMODORO**

ROMA TOMATOES IN FRESH BASIL, GARLIC, OLIVE OIL AND RED SAUCE SERVED OVER ANGEL HAIR PASTA.

TOP WITH: VEGETABLES, CHICKEN, ITALIAN SAUSAGE, SHRIMP, MUSSELS, LOBSTER OR FRESH MOZZARELLA

## **FAMOUS SPAGHETTI**

HOUSE MADE MEATBALLS WITH OUR SPECIAL BLEND OF VEAL, PORK, GROUND BEEF, HERBS AND FRESH  
MOZZARELLA, SERVED ON A BED OF SPAGHETTI AND TOSSED WITH A RICH SAUCE AND PARMESAN CHEESE.

## **BAKED MOSTACCIOLI**

PENNE PASTA IN A THICK AND HEARTY TOMATO SAUCE WITH ITALIAN SAUSAGE, MUSHROOMS  
AND SWEET ONIONS, TOPPED WITH MOZZARELLA AND BAKED TO PERFECTION.

## **TORTELLINI GORGONZOLA**

FRESH SPINACH, ROASTED WALNUTS, GORGONZOLA CHEESE AND RED PEPPERS TOSSED IN A CREAMY  
PARMESAN SAUCE WITH FRESH ROMA TOMATOES AND GRILLED CHICKEN.

# ENTREES

ALL ENTREES INCLUDE TRADITIONAL HOUSE SALAD & BREAD

## CHAMPAGNE CHICKEN

ROASTED BREAST OF CHICKEN WITH CHAMPAGNE CREAM OVER CHIVE AND PARMESAN  
RISOTTO AND GRILLED ASPARAGUS.

## DRY AGED NY STRIP

IN-HOUSE DRY AGED CERTIFIED ANGUS BEEF GRILLED TO YOUR SPECIFICATION, SERVED WITH FRESH HERB TRI-  
COLORED FINGERLING POTATOES, GRILLED ASPARAGUS AND FINISHED WITH TRUFFLED DEMI GLACE.  
10OZ STRIP, 20OZ STRIP OR 30OZ STRIP

## 6OZ CHAIRMAN RESERVE FILET

BLEU CHEESE ENCRUSTED CENTER CUT FILET, HONEY GLAZED BABY CARROTS, ASSORTED BELL PEPPER WILD RICE  
PILAF AND GARLIC MUSHROOM CREAM SAUCE

## OSSO BUCCO

SLOW COOKED PORK SHANK, ROASTED CARROTS, ONIONS, CELERY AND ROSEMARY  
OVER A CREAMY SAFFRON RISOTTO.

## CHICKEN PARMESAN

PARMESAN CRUSTED CHICKEN TOPPED WITH TOMATO SAUCE AND MOZZARELLA CHEESE AND  
SERVED WITH A SIDE OF FRESH FETTUCCHINE ALFREDO.

# SOUPS & SALADS

## TRADITIONAL HOUSE

ICEBERG AND SPINACH WITH TOMATOES, GREEN OLIVES, PEPPERONCINIS AND CROUTONS  
SERVED WITH HOUSE MADE ITALIAN DRESSING.

## SPINACH

BABY SPINACH, BURRATA CHEESE, CHOPPED EGG, SHAVED RED ONION, GARLIC AND PARMESAN CROUTONS  
TOSSED WITH AGED BALSAMIC VINAIGRETTE.

## CAESAR

CRISP ROMAINE HEART SERVED WITH A PARMESAN CROSTINI, TOMATOES AND FRESH GRATED PARMESAN  
SERVED WITH A HOMEMADE CAESAR DRESSING.

## MIXED GREEN

MIXED GREENS, BRIE CHEESE, GRANNY SMITH APPLES, CANDIED WALNUTS AND  
APPLEWOOD SMOKED BACON VINAIGRETTE.

## ITALIAN WEDDING SOUP

ITALIAN SAUSAGE, FRESH VEGETABLES, SPINACH AND PASTA IN TOMATO BEEF BROTH.

## SOUP DU JOUR

ASK YOUR SERVER FOR DETAILS.