

Menu Estivo

Antipasti e Insalata

Seasonal Fresh Tomato and Buffalo Mozzarella Salad
*imported buffalo mozzarella slices layered with fresh tomato slices, served with
marinated grilled fennel and prosciutto 11-*

Cold Seafood Salad

over a bed of julienne zucchini with house made lemon vinaigrette 9-

Fresh Lobster Pizza

with vodka sauce and imported buffalo mozzarella 13-

Stuffed Zucchini Blossoms

stuffed with fresh herbs and ricotta, battered and fried, on a bed of parsley sauce 7-

Gorgonzola Stuffed Fig & Prosciutto

gorgonzola stuffed and baked fresh fig on a bed of prosciutto di parma 7-

Specialità di Pasta

Lobster "Macaroni and Cheese"

*imported elbow macaroni in homemade fontina cheese sauce tossed with fresh lobster meat and baked
ala carte 18- dinner 20-*

Oven Roasted Tomato & Basil Risotto

*imported italian arborio rice simmered in stock and white wine, tossed with
locally grown tomatoes and fresh basil
ala carte 13- dinner 15-*

Crab and Mascarpone Ravioli

*oven roasted tomato sauce
ala carte 15- dinner 17-*

Shrimp and Asparagus Mint Tagliatelle

*with fresh tomatoes in a white wine lime butter sauce
ala carte 17- dinner 19-*

White Lasagna

*with beschamel, spinach ricotta, roasted veggies, and red pesto sauce between layers
of homemade sundried tomato pasta sheets
ala carte 15- dinner 17-*

Secondi Piatti

Mario's Mixed Fish Fry

*assorted fresh seafood and white fish, with assorted fried fresh vegetables, with lemon,
warm red pesto and pasta
ala carte 17- dinner 19-*

Oven Roasted Seabass

*fresh seabass with cherry tomatoes and caperberries served with pasta
ala carte 20- dinner 22-*

Homemade Seafood Cakes

*served with braised prosciutto wrapped radicchio and soft polenta
ala carte 19- dinner 21-*

Grilled Marinated Ahi Tuna with Limoncello Sauce

*with asparagus and soft polenta
ala carte 21 - dinner 23-*

Veal Picatta

*tender veal cutlet, sauteed with fresh lemon, caper berries in a white wine butter sauce
with soft polenta and broccoli rabe.
ala carte 24- dinner 26-*

Roasted Stuffed Pork Tenderloin

*stuffed with figs, pine nuts and prosciutto with fresh fig sauce, served with parmesan mashed potatoes
ala carte 17- dinner 19-*

Grilled Prosciutto Wrapped Shrimp Skewers

*drizzled with a white butter sauce, served over sauteed spinach and parmesan mashed potatoes
ala carte 17- dinner 19-*

*all Specialita di Pasta and Secondi Piatti served with freshly baked bread basket and accompaniments
dinner includes choice of baby field green or caesar salad*