



MERRY CHRISTMAS

\$58 Adults + Tx & Gratuity

APPETIZERS (CHOOSE 1)

MIXED GARDEN SALAD

Mixed Greens • Grape Tomato • Apple
Carrot • Craisins • Cucumber • Balsamic Dressing

SEAFOOD SALAD

Chilled Calamari • Octopus • Shrimp • Scungilli
Celery • Lemon Vinaigrette

BAKED CLAMS OR BAKED CLAMS & SHRIMP

Served Oreganata Style

ZUPPA DI CLAMS OR MUSSELS

Red or White

SOUPS

Pasta Fagioli or Winter Soup

SHRIMP COCKTAIL

Chilled Shrimp • Cocktail Sauce • Lemon

GRILLED ARTICHOKE

Grilled Artichoke Heart • Fresh Mozzarella
Prosciutto • Balsamic-Fig Reduction

BURRATA

Fresh Mozzarella Filled W/ Cream
Grilled Eggplant • Truffle Honey Drizzle

APPETIZER PASTAS

Linguini & White Clams | Penne Vodka | Rigatoni Filetto Di Pomodoro

ENTREES (CHOOSE

ZUPPA DI PESCE

Clams • Mussels • Calamari • Crabmeat
Shrimps • Over Linguine Fra Diavolo Sauce

TWIN LOBSTER TAIL (add \$6)

(2) 6oz Lobster Tails • Oreganata Style

BRANZINO

Broiled • Braised Fennel & Fava Bean Brandy Sauce
Mussels • Clams

LOBSTER RAVIOLI

Mario's Homemade Lobster Ravioli • Blush Sauce
Drizzle Truffle Cream • Grated Cauliflower

GRILLED PLATE

Grilled Chicken • Grilled Vegetables • Quinoa

CHICKEN TRUFFLE

Sautéed Chicken Breast • Asparagus • Mushrooms •
Sun-Dried Tomatoes • Cognac-Truffle Sauce

CHILEAN SALMON

Grilled • Artichokes • Black Olives • Caramelized
Onions • Grape Tomatoes • White Wine Sauce

CHICKEN & SHRIMP

Chicken Francaise • Baby Shrimps • Asparagus
Basil • Lemon White Wine Sauce

SHRIMP IMPERIAL

Stuffed with Crab Meat • Scampi Sauce

VEAL STEW

Braised Veal Cubes • Root Vegetables • Peas
Garlic Mash

FILET MIGNON (add \$6)

Sautéed W/ Mixed Mushrooms • Caramelized Onions
Cognac Truffle Sauce

EGGPLANT PARM

Paired with Linguine Garlic & Oil

DESSERT DUET

DOUBLE CHOCOLATE CAKE
CREAM PUFFS • BERRIES

INCLUDES AMERICAN COFFEE OR TEA

Children's Menu 25

APPETIZER:

Penne Pasta
Butter or Tomato Sauce

ENTRÉE:

Chicken Fingers Fries or Pizza

DESSERT:

Vanilla or Chocolate Ice Cream

