Appetizers

* **Stuffed Artichoke:** Artichoke Stuffed with Veal and prosciutto in Marinara Sauce.

* **Blue Point Oyster on the Half Shell**
* **Goat Cheese Salad:** breaded and fried goat cheese balls served over baby greens, walnuts and cranberries

Entrees

* **Sword fish:** grilled topped with fresh chopped tomatoes, Red onions, olives and basil.
* **Angus Shell Steak:** grilled to temperature topped with Mushrooms, onions, peppers and potatoes.
* **Sole Francese:** in a lemon butter sauce
* **Lamb Shanks:** braised lamb shanks served with Risotto and vegetables in a Brown Sauce.
* **Chicken Fortunato:** chix breast topped with prosciutto, Asparagus and melted Mozzarella in a pink Sauce.

* **Butternut Squash and Ricotta cheese Ravioli:** Sauteed with prosciutto and peas in a truffle Butter Cream Sauce.
* **Cavattelli:** with Broccoli Rabe and Sausage garlic and oil.