

Restaurant Week Lunch Menu

Appetizers

Please Choose One

EGGPLANT ROLLATINI

Eggplant rolled with Mozzarella & Ricotta Cheeses finished with Pomodoro Sauce

MUSSELS FRA DIAVOLO

Prince Edward Island Mussels pan sautéed with a spicy Pomodoro Sauce

FIORE DI LATTE

Escarole Leaf Wrapped around Fresh Mozzarella & Prosciutto finished with a drizzle of Balsamic Reduction & Extra Virgin Olive Oil

PASTA E FAGIOLI

Pasta with White Beans

CRAB CAKE

Classic "Maryland Style" Crab Cake topped with Dijon Mustard Cream Sauce

STUFFED MUSHROOMS

Mushroom Caps filled with Traditional Sausage Stuffing

BROCCOLI RABE & SAUSAGE

Broccoli Rabe & Sausage sautéed with Garlic & Extra Virgin Olive Oil

Entrees

Please Choose One

ATLANTIC SALMON

Pan seared Atlantic Salmon served with Fresh Seasonal Vegetables and Potato

PORK CHOP MILANESE

Breaded Center-Cut Pork Chop topped with Arugula, Fresh Mozzarella & Tomato Chutney

CHICKEN CLAUDIO

Boneless Chicken Breast egg-battered, topped with Parma Prosciutto & Swiss Cheese over a bed of Sautéed Fresh Spinach

BEGGARS PURSE

Little pasta purses filled with pears, parmigiano & ricotta in a brown butter sage sauce

CHICKEN PARMIGIANA

Chicken Cutlet topped with Pomodoro Sauce & Fresh Mozzarella over Linguine

SHRIMP FRADIAVOLO

Jumbo Shrimp Sautéed with Extra Virgin Olive Oil, Garlic, Red Pepper & Pomodoro over Linguine

RIGATONI VODKA

Rigatoni Pasta tossed with Grey Goose Vodka Cream Sauce

Dessert

Please Choose One

NY CHEESECAKE

TIRAMISU

COCONUT CAKE

CELATO

Restaurant Week Dinner Menu

Appetizers

Please Choose One

EGGPLANT ROLLATINI

Eggplant rolled with Mozzarella & Ricotta Cheeses finished with Pomodoro Sauce

MEATBALLS WITH SALAD

Chef Gennaro's Famous Meatballs topped with "Sunday Gravy" served around a bed of Iceberg Lettuce dressed with Lemon and Extra Virgin Olive Oil

FRESH MOZZARELLA & TOMATO

Fresh Mozzarella, Tomato and Roasted Red Peppers dressed with Basil & Extra Virgin Olive Oil

MUSSELS FRA DIAVOLO

Prince Edward Island Mussels pan sautéed with a Spicy Pomodoro Sauce

FRIED CALAMARI

Crispy Calamari with a Spicy Pomodoro Sauce

FIORE DI LATTE

Escarole Leaf Wrapped around Fresh Mozzarella & Prosciutto finished with a drizzle of Balsamic Reduction & Extra Virgin Olive Oil

PASTA E FAGIOLI

Pasta with White Beans

CRAB CAKE

Classic "Maryland Style" Crab Cake topped with Dijon Mustard Cream Sauce

BROCCOLI RABE & SAUSAGE

Broccoli Rabe & Sausage sautéed with Garlic & Extra Virgin Olive Oil

STUFFED MUSHROOMS

Mushroom Caps filled with Traditional Sausage Stuffing

EGGPLANT MARTORANO

Breaded Eggplant layered with Fresh Mozzarella & Tomato drizzled with Extra Virgin Olive Oil & Aged Balsamic Vinegar

Entrees

Please Choose One

ATLANTIC SALMON

Pan seared Atlantic Salmon served with Fresh Seasonal Vegetables and Potato

PORK CHOP MILANESE

Breaded Center-Cut Pork Chop topped with Arugula, Fresh Mozzarella & Tomato Chutney

FILET COGNAC

Chef Gennaro's signature dish... grilled Angus beef tenderloin topped with Portabella Mushrooms & Fresh Picked Lobster Meat finished with Gorgonzola Cream Sauce

CHICKEN CLAUDIO

Boneless Chicken Breast egg-battered, topped with Parma Prosciutto & Swiss Cheese over a bed of Sautéed Fresh Spinach

CHICKEN PARMIGIANA

Chicken Cutlet topped with Pomodoro Sauce & Fresh Mozzarella over Linguine

SHRIMP FRADIAVOLO

Jumbo Shrimp Sautéed with Extra Virgin Olive Oil, Garlic, Red Pepper & Pomodoro over Linguine

RIGATONI VODKA

Rigatoni Pasta tossed with Grey Goose Vodka Cream Sauce

Dessert

Please Choose One