



December Dinner Menu

\$35 PER PERSON

FIRST COURSE

Asparagus Speciali

Topped with Jumbo Lump Crabmeat and Lemon Butter Sauce

Bruschetta

Pesto, Diced Tomatoes, Ricotta Salata

Fried Mozzarella

Imported Mozzarella hand-breaded and lightly fried, served with Marinara Sauce

SECOND COURSE

Tomato Basil Soup

Topped with Ricotta Cheese and Fresh Sliced Basil

Nita's Chopped Salad

House Mix, Diced Tomatoes, Kalamata Olives, Pepperoncini Peppers, and Crumbled Feta in Vinaigrette Dressing

Caprese

Roma Tomatoes, Fresh Milk Mozzarella, and Fresh Basil with Extra Virgin Olive Oil and Balsamic Vinegar

THIRD COURSE

Mary's Speciali

Grilled Lamb Chop and Grilled Breast of Piatto Chicken
Served with Sautéed Green Beans and Garlic Mashed Potatoes

Atlantic Salmon

Topped with the Sauce of the Day
Served with Sautéed Broccoli

Shrimp Scampi

Sautéed with Garlic and Herbs in a White Wine Butter Sauce
Served with Fettuccini Alfredo

Chicken Romano

Sauteed Chicken Breast encrusted with a Romano Cheese Breading, topped with a Lemon Butter Sauce,
and served with Fettuccini Alfredo

Mezzaluna

Half Moon Spinach Ravioli stuffed with Chicken, Ricotta, and Romano
Tossed in Tomato Cream Sauce

Beverages, Tax, and Gratuity are not included