



February Dinner Menu

\$35 PER PERSON

FIRST COURSE

Asparagus Speciali

Topped with Jumbo Lump Crabmeat and Lemon Butter Sauce

Arancini

Bite-sized Risotto Balls filled with Mozzarella and Parsley, then deep fried and dusted with Romano Cheese

Bruschetta

Pesto, Diced Tomatoes, Ricotta Salata

SECOND COURSE

JOHNNY'S HOUSE SALAD

Romaine, Carrots, and Diced Tomatoes in a Creamy Roquefort Dressing (Our Signature House Dressing

Piatto Salad

Mixed Greens, Radicchio, Walnuts, Roasted Garlic, and Granny Smith Apples,
topped with a Hazelnut Goat Cheese Medallion in a Vinaigrette Dressing

Chicken Soup

Chicken, Pasta and Vegetables

THIRD COURSE

Atlantic Salmon

Topped with the Sauce of the Day
Served with Sautéed Broccoli

Pork Chop Milanese

House Butchered Pork Chop, Breaded and Served with Mashed Potatoes and Sautéed Spinach

Mezzaluna

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

Pollo Involtni

Chicken Breast stuffed with Three Cheeses and Spinach, topped with Marsala Wine Sauce, and Diced Roma Tomatoes,
Served with Fettuccini Alfredo

Mary's Speciali

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

Beverages, Tax, and Gratuity are not included