



# *November Dinner Menu*

**\$35 PER PERSON**

## **FIRST COURSE**

### **Asparagus Speciali**

Topped with Jumbo Lump Crabmeat and Lemon Butter Sauce

### **Bruschetta**

Pesto, Diced Tomatoes, Ricotta Salata

### **Calamari Fritti**

Tender crusted Calamari topped with a Pepperoncini Pepper Sauce

## **SECOND COURSE**

### **Lentil & Sausage Soup**

### **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**

### **Atlantic Salmon**

Topped with Diced Tomatoes, Capers, and Lemon Butter Sauce  
Served with Sautéed Broccoli

### **Mezzaluna**

Half Moon Spinach Ravioli stuffed with Chicken, Ricotta, and Romano  
Tossed in Alfredo

### **Mary's Speciali**

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

### **Chicken Parmesan**

Served with Penne Pomodoro

### **Shrimp Scampi**

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

*Beverages, Tax, and Gratuity are not included*