

Appetizers

CHILLED PRAWN COCKTAIL (5)	15.95
BLUE POINT OYSTERS (6)	16.95
CRAB CAKES (2)	15.95
CALAMARI VINAIGRETTE	10.95
BRUSCHETTA (7)	10.95
GARLIC PRAWN SAUTE	16.95
ESCARGOT BOURGUIGNON (6)	12.95
OYSTERS ROCKAFELLER (6)	19.95
STEAMED CLAMS BORDELAISE	18.95
TOASTED RAVIOLIS	10.95
DEEP FRIED ZUCCHINI	8.95
CALAMARI FRITTI	10.95

Soups

MINISTRONE	cup 5.95	bowl 6.95
SOUP OF THE DAY	cup 5.95	bowl 6.95
CLAM CHOWDER (Friday and Saturday)	cup 6.95	bowl 8.95

Salads

SHRIMP LOUIE Mixed greens topped with bay shrimp and thousand island dressing on the side	19.95
CRAB LOUIE Mixed greens topped with crab and thousand island dressing on the side	24.95
ICEBERG LETTUCE WEDGE Chopped tomato, crumbled bleu cheese and hard boiled egg with bleu cheese dressing	13.95
HEARTS OF ROMAINE Basalmic vinaigrette dressing	11.95
WALDORF CHICKEN SALAD Mixed greens topped with grilled chicken, grapes, walnuts, celery, apples and mayonnaise dressing	16.95
INSALATA CAPRESE Sliced fresh mozzarella, tomato and basil drizzled with extra virgin olive oil	12.95
INSALATA SICILIANA Tomatoes, red onion and anchovies topped with vinaigrette dressing	10.95
MEDITERRANEAN SALAD Mixed greens with kalamata olives, tomato, red onion, cucumber, mushrooms, crumbled feta and tossed in a basalmic vinaigrette	15.95
SPINACH SALAD (WARM) Warmed baby spinach tossed with a special dressing, mushrooms, crumbled bacon and hard boiled egg	15.95
CLASSICAL CAESAR SALAD	11.95
MIXED GREEN SALAD	6.95

Pasta

CAPELLINI POMODORO with tomato and basil sauce	19.95
SPAGHETTI with prawns and asparagus	22.95
SPAGHETTI PUTANESCA with garlic, anchovies, black olives, red sauce	19.95
SPAGHETTI AGLIO E OLIO with garlic and olive oil	18.95
LINGUINI with clams red or white sauce	22.95
LINGUINI with crab and shrimp	25.95
VERMICELLI with calamari red or white sauce	22.95
FETTUCCHINE ALFREDO Fresh pasta blended with a rich cream sauce	19.95
FETTUCCHINE CARBONARA with pancetta, peas, egg yolk, parmesan cheese sauce	21.95
FARFALLE CONTADINA with light tomato cream sauce, sage, chicken & mushrooms	22.95
RIGATONI with sausage and mushrooms, marinara sauce	19.95
PENNE PRIMAVERA with fresh vegetables in white sauce	19.95
PENNE ARRIBATA with spicy red sauce	19.95
RAVIOLIS with meat or cheese	20.95
CANNELLONI with red or white sauce	23.95
TORTELLINI with pesto	21.95

Split Fee \$3.00 • Cake cutting Fee \$2 • Corkage Fee \$15.00
Applicable Sales Tax Added to All Food and Beverage Items
A 20% gratuity will be added for groups of six or more.

Your Hosts
Anthony F. Lo Forte Sr.
Katherine L. Lo Forte

Chef D' Cuisine
Carlos Alvarez
Gustavo Beccera

Fowl Specialties

CHICKEN TOSCANA Tender chicken breast, fresh mushrooms, artichoke heart, white sauce	22.95
CHICKEN PARMIGIANA Tender chicken, baked in a rich red sauce topped with fine italian cheese	22.95
CHICKEN MARSALA Tender chicken, sauteed in fresh mushrooms, shallots and marsala wine	22.95
CHICKEN PICCATA Tender chicken, sauteed in butter, lemon, capers and wine sauce	22.95
CHICKEN CORDON BLEU Tender breast of capon, stuffed with ham and cheese, topped with a white sauce	23.95
CHICKEN FLORENTINE Tender chicken, sauteed topped with spinach and white sauce	22.95
CHICKEN DORÉ Tender chicken, egg washed, sauteed in butter, lemon and wine sauce	22.95

Veal Specialties

VEAL SCALLOPINI MARSALA Tender veal sauteed in fresh mushrooms, shallots, marsala wine	26.95
VEAL SCALLOPINI PICCATA Tender veal sauteed in butter, lemon, capers and wine sauce	26.95
VEAL OSKAR Sauteed tender veal topped with bearnaise sauce, crab and asparagus	27.95
VEAL PARMIGIANA Tender veal baked in a rich red sauce, topped with fine italian cheese	27.95
VEAL MILANESE Choice veal, breaded and baked in the old world tradition	26.95
VEAL VALDOSTANA Tender veal cutlet topped with prosciutto and fontina, madeira sauce	27.95
VEAL SALTIMBOCCA Tender veal sauteed, topped with prosciutto and mozzarella, madeira sauce	27.95

Beef Specialties

TOURNADOS OF BEEF Petite filet mignon, topped with a mushroom cap, served on toast with bearnaise sauce	42.95
MEDALLIONS OF BEEF Choice tenderlion slices sauteed in fresh mushrooms and a fine bordelaise sauce	42.95
8 OZ FILET MIGNON Tenderloin of beef broiled to perfection with a mushroom cap	42.95
12 OZ FILET MIGNON Tenderloin of beef broiled to perfection with a mushroom cap	48.95
NEW YORK STEAK Choice strip sirloin broiled to perfection	32.95
NEW YORK PEPPER STEAK Choice strip sirloin broiled to perfection, peppercorn sauce	34.95
GROUND SIRLOIN STEAK Choice ground sirloin broiled with fresh mushrooms and shallots in a wine sauce	18.95

Seafood Specialties

SCAMPI Garlic butter	27.95
SCALLOPS SAUTÉ DORÉ Tender scallops, sauteed in lemon butter, capers, and white wine	26.95
PRAWNS SAUTÉ DORÉ Gulf prawns, sauteed in lemon butter, capers, and white wine	26.95
SCALONE STEAK Sauteed tender scallop and abalone steak topped with a garlic butter sauce	23.95
CALAMARI STEAK Tender calamari sauteed and topped with a garlic butter sauce	23.95
CALAMARI A LA ZIO Choice calamari sauteed with fresh mushrooms, black olives in a rich marinara sauce	23.95
FILET OF PETRALE SOLE Pan fried sole delicately prepared in a white wine sauce	25.95
FILET OF PETRALE SOLE ALMONDINE Pan fried sole, breaded, with almonds, lemon butter, wine sauce	26.95
GRILLED HALIBUT Garlic butter	(M.P)
GRILLED SALMON Garlic butter	25.95