

## Appetizers

CHILLED PRAWN COCKTAIL (5) .....	18.95
GARLIC PRAWN SAUTE .....	18.95
FRESH OYSTERS (6) .....	19.95
OYSTERS ROCKAFELLER (6) .....	20.95
STEAMED CLAMS BORDELAISE .....	19.95
CRAB CAKES (2) .....	18.95
CALAMARI FRITTI .....	14.95
TOASTED RAVIOLIS .....	12.95
DEEP FRIED ZUCCHINI .....	10.95
BRUSCHETTA (7) .....	10.95

## Soups

MINISTRONE .....	cup 7.95	bowl 9.95
SOUP OF THE DAY .....	cup 7.95	bowl 9.95
CLAM CHOWDER (Friday and Saturday) .....	cup 8.95	bowl 10.95

## Salads

SHRIMP LOUIE <i>Mixed greens topped with bay shrimp, hard boiled egg, tomato, cucumber, pepperoncini, carrots, celery and thousand island dressing on the side.</i> .....	24.95
CRAB LOUIE <i>Mixed greens topped with crab, hard boiled egg, tomato, cucumber, pepperoncini, carrots, celery and thousand island dressing on the side.</i> .....	28.95
ICEBERG LETTUCE WEDGE <i>Chopped tomato, crumbled bleu cheese and hard boiled egg with bleu cheese dressing.</i> .....	14.95
INSALATA CAPRESE <i>Sliced fresh mozzarella, tomato and basil drizzled with extra virgin olive oil</i> .....	16.95
INSALATA SICILIANA <i>Tomatoes, red onion and anchovies topped with vinaigrette dressing</i> .....	12.95
MEDITERRANEAN SALAD <i>Mixed greens with kalamata olives, tomato, red onion, cucumber, mushrooms, crumbled feta and tossed in a balsamic vinaigrette</i> .....	15.95
CLASSICAL CAESAR SALAD .....	15.95
MIXED GREEN SALAD .....	8.95

## Pasta

CAPELLINI POMODORO <i>with tomato and basil sauce</i> .....	19.95
SPAGHETTI <i>with prawns and asparagus</i> .....	22.95
LINGUINI <i>with clams red or white sauce</i> .....	23.95
LINGUINI <i>with crab and shrimp</i> .....	28.95
VERMICELLI <i>with calamari red or white sauce</i> .....	23.95
FETTUCCHINE ALFREDO <i>Fresh pasta blended with a rich cream sauce</i> .....	20.95
FETTUCCHINE CARBONARA <i>with pancetta, peas, egg yolk, parmesan cheese sauce</i> .....	23.95
FARFALLE CONTADINA <i>with light tomato cream sauce, sage, chicken &amp; mushrooms</i> .....	24.95
RIGATONI <i>with sausage and mushrooms, marinara sauce</i> .....	23.95
RAVIOLIS <i>with meat or cheese</i> .....	23.95
TORTELLINI <i>with pesto</i> .....	21.95

Split Fee \$3.00 • Cake cutting Fee \$2 • Corkage Fee \$20.00  
 Applicable Sales Tax Added to All Food and Beverage Items  
 A 20% gratuity will be added for groups of six or more.

Youn  
 Anthony F  
 Anthony L  
 Sherry

Chef D  
 Carlos

Hosts  
Lo Forte Sr.  
Lo Forte Jr.  
Lo Forte

## Fowl Specialties

<b>CHICKEN TOSCANA</b> .....	26.95
<i>Tender chicken breast, fresh mushrooms, artichoke heart, white sauce.</i>	
<b>CHICKEN PARMIGIANA</b> .....	27.95
<i>Tender chicken, baked in a rich red sauce topped with fine italian cheese.</i>	
<b>CHICKEN MARSALA</b> .....	26.95
<i>Tender chicken, sauteed in fresh mushrooms, shallots and marsala wine.</i>	
<b>CHICKEN PICCATA</b> .....	26.95
<i>Tender chicken, sauteed in butter, lemon, capers and wine sauce.</i>	
<b>CHICKEN CORDON BLEU</b> .....	30.95
<i>Tender breast of capon, stuffed with ham and cheese, topped with a white sauce.</i>	
<b>ROSEMARY CHICKEN</b> .....	25.95
<i>Marinated chicken breast topped with caramelized garlic &amp; rosemary sauce.</i>	

## Veal Specialties

<b>VEAL SCALLOPINI MARSALA</b> .....	33.95
<i>Tender veal sauteed in fresh mushrooms, shallots, marsala wine.</i>	
<b>VEAL SCALLOPINI PICCATA</b> .....	33.95
<i>Tender veal sauteed in butter, lemon, capers and wine sauce</i>	
<b>VEAL OSKAR</b> .....	38.95
<i>Sauteed tender veal topped with bearnaise sauce, crab and asparagus.</i>	
<b>VEAL PARMIGIANA</b> .....	33.95
<i>Tender veal baked in a rich red sauce, topped with fine italian cheese.</i>	
<b>VEAL SALTIMBOCCA</b> .....	38.95
<i>Tender veal sauteed, topped with prosciutto and mozzarella, madeira sauce.</i>	

## Beef Specialties

<b>TOURNADOS OF BEEF</b> .....	45.95
<i>Petite filet mignon, topped with a mushroom cap, served on toast with bearnaise sauce.</i>	
<b>MEDALLIONS OF BEEF</b> .....	45.95
<i>Choice tenderlion slices sauteed in fresh mushrooms and a fine bordelaise sauce.</i>	
<b>8 OZ FILET MIGNON</b> .....	42.95
<i>Tenderloin of beef broiled to perfection with a mushroom cap.</i>	
<b>NEW YORK STEAK</b> .....	36.95
<i>Choice strip sirloin broiled to perfection.</i>	
<b>NEW YORK PEPPER STEAK</b> .....	38.95
<i>Choice strip sirloin broiled to perfection, peppercorn sauce.</i>	
<b>GROUND SIRLOIN STEAK</b> .....	22.95
<i>Choice ground sirloin broiled with fresh mushrooms and shallots in a wine sauce.</i>	

## Seafood Specialties

<b>SCAMPI</b> .....	30.95
<i>Prawns sauteed in a white wine and butter sauce.</i>	
<b>SCALLOPS SAUTÉ DORÉ</b> .....	28.95
<i>Tender scallops, sauteed in lemon butter, capers, and white wine.</i>	
<b>PRAWNS SAUTÉ DORÉ</b> .....	29.95
<i>Gulf prawns, sauteed in lemon butter, capers, and white wine.</i>	
<b>CALAMARI STEAK DORÉ</b> .....	26.95
<i>Tender calamari sauteed and topped with a garlic butter sauce.</i>	
<b>FILET OF PETRALE SOLE DORÉ</b> .....	27.95
<i>Tender sole delicately prepared in a white wine sauce.</i>	
<b>FILET OF PETRALE SOLE ALMONDINE</b> .....	28.95
<i>Pan fried sole, with almonds, lemon butter, wine sauce.</i>	
<b>GRILLED HALIBUT</b> .....	(M.P)
<i>Garlic butter.</i>	
<b>FILET OF SALMON</b> .....	30.95
<i>Pan seared salmon with a lemon white wine sauce..</i>	
<b>BLACKENED SALMON</b> .....	31.95
<i>Pan seared blackened salmon topped with a pineapple salsa.</i>	
<b>SESAME CRUSTED AHI TUNA</b> .....	28.95
<i>Drizzled with a wasabi ginger glaze.</i>	

Cuisine  
Arvarez