

**CHRISTMAS EVE 2023 Menu**  
**"The Seven Fish Feast"**

Appetizers

**Bruschetta \$ 14.00**

Diced tomatoes, fresh garlic, onions, basil, served on grilled bread slices.

**Misto di Pesce Fritto or Grilled \$ 49.00**

Mix fried seafood platter.  
(Shrimp, calamari, fish filet...)

**Baccala Fritto \$ 30.00**

Traditional fried cod fillets

**Vongole Casino \$ 28.00**

Baked clams (A Mio Modo)  
(Six per order)

**Cozze Nere \$ 18.00**

East coast black mussels simmered. in marinara or sautéed in white wine,  
garlic, scallions and virgin olive oil.

**Oysters**

On Half Shell (6) \$ 22.00

Rockefeller (6) \$ 29.00

**Calamari \$ 20.00**

Fried or Grilled

**Formaggio di Capra \$ 19.00**

Goat cheese baked in Marinara sauce. served with toasted bread.  
seasoned with garlic and paprika.

Salads

**House Salad with Vinaigrette \$ 4.00**

Other dressings available with surcharge

**Insalata Caprese \$ 20.00**

Caprese Salad

Soups

**Minestrone \$ 4.00 (cup)**

**Campo e Mare \$ 9.00 (cup)**

Gio's amazing New England clam chowder-based soup with a puree of shitake mushrooms,  
shallots, cognac, and a touch of Tabasco finished with California red  
paprika.

Entrees

**Pasta con Vongole or Cozze Nere \$ 28.00**

Linguine and fresh baby Manila clams or Black mussels. (Red or White sauce)

**Linguine & Shrimp Fra Diavolo \$ 30.00**

Shrimp minced green and red peppers, black Kalamata olives, capers, anchovies.  
in spicy white wine tomato sauce.

**Zuppa di Pesce \$ 38.00**

A traditional southern Italian dish consisting of black mussels, clams, calamari, and shrimp.  
Slowly braised in marinara sauce served on a bed of homemade fettuccine.

**Baccala alla Livornese \$ 34.00**

Cod fillet, sautéed with white wine, onions, Kalamata olives, marinara sauce served with wedge  
potatoes.

**Salmone Incrostato \$ 38.00**

Atlantic salmon fillet encrusted with potato shavings in lemon butter sauce with  
roasted red peppers and artichoke hearts served with angel hair pasta.  
and steamed asparagus.

**Branzino Cileano in Tortiera \$ 45.00**

Succulent Chilean Sea bass fillet baked in white wine, virgin olive with green onions, garlic,  
grape tomatoes, wild mushrooms, and fresh cut parsley. Served with  
steamed asparagus and mashed potatoes.

**Lobster Tail or Filet Mignon (Market Price)**

Served with a baked potato, broccoli,  
drawn butter & sour cream.

**Surf and Turf (Market Price)**

Served with baked potato, broccoli,  
drawn butter & sour cream.

**Chicken \$ 30.00**

(Marsala, Piccata etc.)

**Veal \$ 35.00**

(Marsala, Piccata etc.)

**Falda di Manzo Molise \$ 35.00**

Skirt steak, marinated in garlic, lemon, oil and oregano, grilled to taste,  
served with arugula and parmesan encrusted potatoes.

**\*\*\* No Entrees plate sharing or split allowed\*\*\***