Christmas Eve Special Menu

Salads

House Salad $ 4
Choice of dressing

Insalata Caprese $ 20
Caprese Salad

Appetizers

Misto di Pesce Fritto/Grigliato $ 49
Mix fried or Grilled seafood platter

Cozze Nere $ 22
East coast black mussels
(Red or White sauce)

Fried Baccala (Cod) $ 29

Sausage and Peppers $ 24

Grilled Octopus $ 28

Oysters $ 22 / $ 29
On Half Shell /Rockefeller

Calamari Fritti o Grigliati $ 20
Fried or Grilled Calamari

Clams (6) $ 20
Medium Neck (Raw)

Vongole Casino (6) $ 28
Top Neck Clams (Baked)

Entrees

Pasta con Vongole $ 28

Pasta con Cozze $ 28

Linguine and fresh baby Manila clams or black mussels
(Red or white sauce)

Fettuccine Alfredo or Vodka $ 24
Homemade pasta tossed in creamy cheese sauce.
(Add With shrimp $8.00; with chicken $4.00; with sausage $5.00: with scallops$15.00)

Fettuccine Nere Rugoletta $ 36
Homemade black ink fettuccine tossed in spicy marinara sauce with shrimp finished with Arugula and Asiago cheese shavings

Zuppa di Pesce $ 45
Traditional southern Italian dish consisting of black mussels, clams, calamari and shrimp slowly braised in marinara sauce served on a bed of linguine pasta.

Baccala alla Livornese $ 36
Cod fillet, sautéed with white wine, onions, Kalamata olives, marinara sauce served over polenta.

Branzino in Tortiera $ 36
Chilean sea bass fillet baked in white wine, virgin olive oil with green onions, garlic, chopped cherry tomatoes and fresh parsley served with asparagus and famous mashed potatoes.

Mahi Puttanesca $ 36.00
Succulent Mahi-Mahi fillet sautéed with cherry tomatoes, black olives, capers, anchovies (optional) and a touch of marinara served with steamed asparagus and mashed potatoes

Lobster Tail (Market Price)
Served with baked potato, broccoli, hot butter and sour cream.

Alaskan king crab Legs (1 lb) (Market Price)
Served with baked potato, broccoli, hot butter and sour cream.

Surf and Turf Market Price)
Served with baked potato, broccoli, hot butter and sour cream.

Pollo Marsala, Piccata... $ 28

Veal Marsala, Piccata... $ 34

(Served with pasta)

Falda di Manzo Molise $ 35
Skirt steak, marinated in garlic, lemon, oil and oregano, grilled to taste served with Arugula salad and parmesan encrusted potatoes.

8 oz. Filet Mignon (Market Price)
Served with baked potato, broccoli, hot butter and sour cream.

Happy Holidays