



Choice of Appetizer, Main Course,  
Dessert & Coffee

**Cozze**

Mussels served in a white wine & lemon sauce

**Prosciutto di Parma con Melone**

**Vongole Oreganata**

Little Neck baked clams

**Ravioli del Giorno**

Ravioli of the day



**Zuppa del Giorno**

Soup of the day

**Insalata Nocello**

Mesclun salad with gorgonzola, walnuts & slices of apple



**Salmone Nocello**

Grilled salmon with mustard & dill sauce

**Agnello Martini**

Rack of lamb encrusted in parmigiano cheese

**Vitello del Borgo**

with mushrooms & asparagus sauce

**Pollo Romano**

Breast of chicken with artichokes in a white wine sauce

**Risotto Porcini**

Risotto with saffron sauce & mushrooms

**Fetuccine con Langosta**

(\$ 10 extra) served in a vodka sauce

**Branzino Cilena (\$ 10 extra)**

Chilean sea bass sauteed with lemon & garlic sauce



**Great selection of Italian & home made desserts**



**Cafe**

Espresso, Cappuccino, American Coffee & Tea

\$ 75 (\$ 115 with open bar)  
(kids \$ 40-12 years old and younger)

