

Easter Sunday

Primi

CHOICE OF

INSALATA DI MARE "AMALFITANO"

Marinated calamari, shrimp and scungilli with virgin olive oil, lemon and fresh herbs

FUNGHI E MOZZARELLA IN CARROZZA DUE

A duet of sweet sausage-stuffed mushrooms and crispy fried mozzarella in carrozza

BURRATA

Domestic whole milk "burrata" mozzarella with marinated eggplant, zucchini, roasted peppers and white truffle oil

VONGOLE GRATINATE ALLA TOSCANA

Long Island baked clams with white breadcrumbs, herbs, tomato, basil and grana padano

RAVIOLI DI RICOTTA

Homemade ricotta-filled ravioli with traditional bolognese sauce

MINISTRONE ALLA TOSCANA

Tuscan vegetable soup with arborio rice

MELONE CON PROSCIUTTO DI PARMA

Seasonal melon with prosciutto di parma, imported gorgonzola cheese and amarena cherries

ZITE AL FORNO

Baked ziti with mozzarella and mini meatballs



at

BOCELLI

\$49*

PER PERSON
*PLUS TAX AND GRATUITY

Secondi

CHOICE OF

CARRÉ DI AGNELLO (ADD \$5.00)

Simply roasted australian rack of lamb with herb breadcrumbs and lamb jus

COSTOLETTE DI MANZO

Sliced beef tenderloin with a sangiovese wine sauce, served with truffle mashed potatoes

PETTI DI POLLO ALLA TOSCANA

Breaded double breast of chicken stuffed with prosciutto cotto and fontina cheese in a marsala wine sauce

FILET OF SOLE OREGANATA

Herb-encrusted lemon sole in a garlic/lemon sauce

GAMBERI RIPIENO

Jumbo wild-caught south american shrimp stuffed with crabmeat, zucchini, breadcrumbs and grana padano

COSTOLETTA DI MAIALE

Double-cut, center-cut pork chop with sweet peppers, onions and fingerling potatoes with a sherry wine sauce

Dolci

PISTACHIO ICE CREAM

TRADITIONAL EASTER GRAIN PIE

CHOCOLATE HAZELNUT CRÈME CAKE

Caffe

COFFEE, TEA OR ESPRESSO