



Easter Sunday



Antipasto

Choice of

Ravioli di Spinaci e Ricotta alla Bolognese
Spinach-filled ravioli with a classic meat sauce

Vongole Oreganata

Long Island baked clams with breadcrumbs, herbs, tomato, basil and Grana Padano

Melone e Prosciutto

Seasonal melon with prosciutto, Gorgonzola cheese and Amerena cherries

Salmone Affumicato

Pastrami-smoked salmon with endive, hearts of palm, fennel and watercress salad with a Limoncello dressing

Fiochi al Quattro Formaggi

Beggar's purse pasta filled with pears and walnuts in a four cheese light cream sauce

Zite al Sugo di Carne con Polpette

Ziti pasta with meatballs and classic tomato sauce

Crema di Piselli Primavera

Early Spring pea soup with potatoes, smoked bacon and Mascarpone

Bufala Mozzarella con Peperoni Arrostiti

Sampling of Bufala mozzarella, roasted peppers and Calabrese soppressata

Entrées

Choice of

Costolette di Agnello Duet

A duet of roast leg of lamb and pistachio-encrusted Australian half-rack of lamb served with roasted garlic mashed potatoes and mint lamb jus

Pollo alla Toscana

Breaded chicken cutlets stuffed with prosciutto cotto, Fontina cheese and roasted garlic puree in a Cerignola olives and mushroom sauce

Coda di Aragosta al Forno

Baked lobster tails with seasoned breadcrumbs, garlic and herbs

Spiedini all Siciliana

Skewered veal rollatine with pignoli, raisins, Cacciocavallo cheese and Marsala wine

Sogliola Gratinata

Parmigiano-encrusted filet of sole in a champagne sauce

Filetto di Manzo al Porcini

Grilled medallions of beef tenderloin in a Porcini mushroom sauce

Gamberoni Ripieni al Forno

Crabmeat and zucchini-stuffed jumbo shrimp in a brandy/shrimp sauce

Dolci della Casa

Choice of

Passion Fruit Mousse with Spring Berries

Spumoni Gelato

Mini Crème Brulee

Coffee, Espresso or Tea