



# Happy Easter



Prix Fixe Menu \$32.95 tax & gratuity not included

## APPETIZERS

*Choice of One*

### Caprino Salad

Mixed greens, goat cheese, tomatoes & nuts with a raspberry vinaigrette

### Mozzarella di Casa

Homemade mozzarella, tomatoes, roasted peppers & olive oil

### Cold Antipasto

Prosciutto, salami, roasted peppers, olives, provolone, artichoke hearts & fresh mozzarella

### Calamari Fritti

Calamari served with marinara sauce

### Baked Clams

## ENTRÉE

*Choice of One*

### Roasted Leg of Lamb

Red wine reduction

### Homemade Meat Lasagna

### Beef Braciola with Cavatelli

Beef top round filled with prosciutto and fresh herbs in a marinara sauce

### Chicken Vesuvio

Sautéed chicken breast topped with roasted peppers & fresh mozzarella

### Linguine Rio Mare

Calamari, clams & mussels in a marinara or fra diavolo sauce

### Veal Marsala

Sautéed in a light marsala wine sauce with mushrooms

### Fettucine Lamb Ragu

Minced lamb in a homemade Italian sauce

## DESSERT

*Choice of One*

### Cannoli

### Tiramisu

### Italian Cheesecake

## KIDS MENU

### APPETIZER

Mozzarella Sticks

### ENTREE

Chicken Fingers with Fries or Individual Pizza

### DESSERT

Vanilla or Chocolate Ice Cream

**\$15.95**



# Easter Sunday



## APPETIZERS

<b>Minestrone</b> Vegetable soup with pasta	\$7.00	<b>Caesar Salad</b> Romaine lettuce with homemade garlic croutons & parmigiano cheese	\$8.00	<b>Eggplant Rollatini</b> Battered eggplant with ricotta, baked with tomato sauce & fresh mozzarella	\$9.00
<b>Caprino Salad</b> Mixed greens, goat cheese & nuts with a raspberry vinaigrette	\$9.00	<b>Cold Antipasto (For 2)</b> Prosciutto, salami, roasted peppers, olives, provolone, artichoke hearts & fresh mozzarella	\$14.00	<b>Hot Antipasto (For 2)</b> Baked clams, eggplant rollatini, stuffed peppers & mushrooms	\$16.00
<b>Bruschetta</b> Toasted tuscan bread topped with marinated chopped tomatoes, garlic, basil & olive oil	\$7.00	<b>Mozzarella di Casa</b> Homemade mozzarella, tomatoes, roasted peppers & olive oil	\$9.00	<b>Calamari Fritti</b> Calamari served with marinara sauce	\$11.00
				<b>Baked Clams (8)</b>	\$11.00

## PASTA

*Linguine, Penne, Rigatoni & Capellini - Fresh Pasta: Fettucine, Tortellini, Gnocchi & Cavatelli add \$1.00*

<b>Pomodoro</b> Homemade Italian tomato sauce with meatball or sausage <i>add</i>	\$9.00 \$3.00	<b>Vodka</b> Pink cream sauce with a touch of vodka	\$11.00	<b>Rustica</b> Grilled chicken breast, roasted peppers, spinach, sundried tomatoes, roasted garlic & oil	\$14.00
<b>Primavera</b> Fresh vegetables, diced tomatoes, garlic & olive oil	\$11.00	<b>Rio Mare</b> Calamari, clams & mussels in a marinara or fra diavolo sauce	\$15.00	<b>Lamb Ragu</b> Minced lamb in a homemade Italian sauce	\$11.00
		<b>Lasagna</b>	\$11.00		

## TRADITIONAL ENTREE

	Chicken	Veal	Shrimp	Filet of Sole
<b>Parmigiana</b> breaded with tomato sauce & mozzarella served with penne	\$15.00	\$16.00	\$18.00	—
<b>Francese</b> egg battered & sautéed in a white wine lemon butter sauce	\$16.00	—	—	—
<b>Marsala</b> sautéed in a light marsala wine sauce with mushrooms	—	\$18.00	—	—
<b>Oreganata</b> baked with garlic, olive oil, white wine & bread crumbs	—	—	\$17.00	\$17.00

## ENTREE

<b>Roasted Leg of Lamb</b> Red wine reduction	\$21.00	<b>Beef Braciola with Cavatelli</b> Beef top round filled with prosciutto and fresh herbs in a marinara sauce in a mushroom marsala sauce	\$18.00	<b>Melanzana</b> Battered eggplant, baked with tomato sauce & mozzarella served with spaghetti	\$15.00
<b>Chicken Vesuvio</b> Sautéed chicken breast topped with roasted peppers & fresh mozzarella	\$17.00	<b>Salmone</b> Broiled salmon with lemon, white wine & artichoke hearts	\$19.00	<b>Rack of Lamb</b>	\$22.00
<b>Shell Steak</b>	\$22.00				