## APPETIZERS (Please Choose One)

### MEATBALLS WITH SALAD
Chef Gennaro’s famous meatballs topped with “Sunday gravy” served around a bed of iceberg lettuce dressed with lemon & E.V.O.O.

### EGGPLANT STACK
Crispy eggplant layered with fresh mozzarella and fresh sliced tomato finished with a drizzle of balsamic reduction and E.V.O.O.

### PANE COTTO
Escarole, white beans and peasant bread, topped with parmigiano reggiano

### OYEGNANT ROCKEFELLER
Oysters on the half shell, topped with spinach, shallots and Pernod topped with a bechamel sauce.

### CAPRESE
Fresh mozzarella, tomato and roasted peppers dressed with basil and E.V.O.O.

### STUFFED MUSHROOMS
Mushroom caps filled with traditional sausage stuffing

### SHRIMP COCKTAIL
“The Classic” two jumbo shrimp served chilled with cocktail sauce

### FRIED CALAMARI
Crispy calamari with a spicy pomodoro sauce

### MUSSELS FRADIAVOLO
Prince Edward Island mussels pan sautéed with spicy pomodoro sauce

### OYEGNTERS N'DUJA
Fresh baked oysters, topped with nduja and parmigiano reggiano, drizzled with E.V.O.O.

### SQUASH FLOWERS
Beer-battered squash flowers stuffed with goat cheese over fresh tomato veloutte, finished with a drizzle of truffle oil

### MISSION FIGS
Mission figs stuffed with smoked mozzarella, wrapped in prosciutto, finished with balsamic reduction

### EGGPLANT ROLLATINI
Eggplant rolled with mozzarella and ricotta cheeses, finished with pomodoro sauce

## ENTRÉES (Please Choose One)

### FILET COGNAC
Grilled beef tenderloin topped with portabella mushroom and a jumbo shrimp, finished with gorgonzola cream sauce

### JUMBO STUFFED SHRIMP
Jumbo shrimp stuffed with the freshest seafood stuffing, oven baked with lemon and E.V.O.O.

### ATLANTIC SALMON
Lightly Cajun dusted Atlantic salmon served over a bed of warm lentil salad with grapes tomatoes finished in Dijon mustard sauce

### RIGATONI VODKA
Rigatoni pasta tossed with Grey Goose vodka cream sauce

### PORK SHANK OSSOBUCCO
Braised pork shank with fresh vegetables and fresh herbs served over risotto

### CHICKEN PARMIGIANA
Chicken cutlet topped with pomodoro sauce & fresh mozzarella over linguine

### CHICKEN ROLLATINI
Boneless chicken breast, rolled with parma prosciutto, mozzarella and spinach, finished with tomato, mushroom gorgonzola sauce

### VEAL PARMIGIANA
Veal cutlet topped with pomodoro sauce and parmigiana reggiano over linguine pasta

### SHRIMP FRADIAVOLO
Jumbo shrimp sauteed with extra virgin olive oil, garlic, hot red pepper flakes & pomodoro over linguine pasta

### FETTUCCINE ALFREDO
“The Classic” egg noodles folded with parmigiano reggiano cream sauce

### LOBSTER RAVIOLI
Pasta pillows filled with lobster, finished with a fresh tomato, pea and onion cream sauce

### LAMB RACK
Grilled lamb with portabello mushrooms, finished with port wine reduction

### ORECCHIETTE BOLOGNESE
Classic Italian slow simmered meat sauce, tossed with “little ear” orecchiette pasta

### NEW YORK STRIP CONTADINA
NY strip steak with roasted peppers, mushrooms, artichoke hearts, garlic, E.V.O.O. and white wine sauce

### SICILIAN PORK CHOP
Grilled pork chop with sweet & hot peppers, onions and fried potatoes

## FAMILY MEAL TO-GO (SERVES 4) $60

**Please choose one:**
- Rigatoni Pomodoro
- Penne Vodka
- Cheese Ravioli

**Please choose one:**
- Chicken Parmigiana (8 pieces)
- Meatballs (20 pieces)
- Boneless Pork Chop Milanese (8 pieces)

Add Ciabatta Bread $2 per loaf

## DESSERT (Please Choose One)

- Tiramisu
- Goodfellas Cupcake
- Mini Cannolis
- Apple Crisp
- Carrot Cake
- Mississippi Mud Cake
- Red Velvet Cheese Cake
- Gelato
- Sorbet

**NO SUBSTITUTIONS OR SHARING**

$36.00 PER PERSON