



Featured Cocktail:

The Lafayette

Lemon Gin, Fresh Lemon Juice, Simple Syrup, Champagne

Appetizers:

Spring Vegetable soup with Cheese Tortellini **\$10.95**

Parma Prosciutto with Domestic Burrata Cheese **\$15.95**

Crab Cake Apple Remoulade **\$15.95**

Lancie & Scudi \$12.95

Asparagus wrapped with Parma Prosciutto fried in crispy panko breadcrumbs served with arugula and garlic mayonnaise (aoli)

Tricolor salad with balsamic dressing **\$9.95**

Warm Goat Cheese Salad **\$11.95**

With walnuts, apples, roasted peppers, lemon mustard dressing

Pasta Appetizers:

Rigatoni Pasta App **\$15.95** Entrée **\$23.95**

Lamb meatball in a tomato ragu, topped with ricotta & scamorza cheese

Tagliolini App **\$15.95** Entrée **\$23.95**

With zucchini, speck, oven roasted tomato, parmigiano sauce

Spicy Spaghetti App **\$16.95** Entrée **\$26.95**

With Seafood ragu (Perch & Salmon Pistachio pesto & toasted herb breadcrumbs)

Entrées:

Breast of Chicken \$23.95 or Veal Scaloppine \$26.95

Your choice: Marsala, Francese, Parmigiana, Milanese

Boneless Pork Chop \$24.95

Topped with prosciutto Burrata cheese Parmigiano wine sauce

Braised Short Ribs \$29.95

Cabernet wine sauce with Soft polenta

Stinco D'Agnello (Lamb Shank) \$29.95

Braised in Chianti wine with Vegetable farrotto (similar to risotto)

Monkfish \$27.95

wrapped with parma prosciutto on top of black venere rice Pinot Grigio lemon wine sauce

(Venere Black rice is a whole-grain rice named after Venus the goddess of love. Until the 19 century this rare Chinese rice was planted for the Chinese court. In 2004 a Chinese rice specialist working in north Italy created a hybrid of the Chinese black rice with a local clone of traditional Italian rice with wonderful result: rich in color, ancient oriental scents, delicious nutty texture and clean flavors typical of Italian rice)

Horseradish Crusted Salmon \$26.95

Dijon Mustard sauce

Eggplant Parmigiana \$23.95

Served with pasta

EASTER DESSERT SPECIAL \$7.95

A TASTING OF 4 MINI DESSERTS OF THE CHEF'S CHOICE