



# Italian Night

## Primi

First Course

### CAPRESE

Fresh Mozzarella with Fresh Tomato, Garnished with Basil,  
Extra Virgin Olive Oil and Balsamic Glaze 13.99

### ITALIAN ANTIPASTO

A Selection of Italian Cold Cuts Including Salami and Ham, Fresh Swiss  
Cheese and Sliced Mozzarella, Roasted Red Peppers, Kalamata and Green  
Olives, and Marinated Artichoke Hearts, Finished with a Balsamic Glaze 15.99

## Secondi

Main Course

Add a Caesar or House Salad +4.99

Gluten Free Pasta Available +2.99

### LASAGNA

Baked Layers of Pasta, Seasoned Ground Beef, & Fresh Ricotta,  
Finished with Our Signature Marinara Sauce 19.99

### VEAL MARSALA

Tender Veal Cutlet, Simmered with Mushrooms in Rich Marsala Wine Sauce,  
Served with Creamy Mashed Potatoes and Chef Vegetables 23.99

### SPAGHETTI & MEATBALLS

House-Made Italian Meatballs in Our Signature Marinara Sauce,  
Atop Pasta 14.99

### SAUSAGE & PEPPER PAPERDELLE

Green Peppers & Mild Italian Sausage Sautéed in  
Red Wine-Infused Tomato Sauce, Served Over Papardelle Pasta 17.99

### GROUPEL LIVORNESE

Pan Seared Grouper with Kalamata Olives, Capers, Fresh Garlic, Basil,  
and White Wine, Finished with Our Signature Marinara Sauce,  
Served with Creamy Mashed Potatoes and Our Chef's Vegetables 29.99

### LINGUINE & CLAMS

Fresh Middleneck and Chopped Clams, Steamed in  
White Wine and Garlic, Tossed with Linguine Pasta 21.99

## Dolci

Dessert Course

### TIRAMISU

Layers of Delicate Espresso Liqueur-Soaked Ladyfinger Cookies  
& Mascarpone, Finished with Cocoa 9