



Feast of the Fishes Menu 2022



For the Table

Baccala

Salted Cod with Potatoes, Celery, Cherry Peppers
Extra Virgin Olive Oil

First Course

Choose One:

Fruttí Dí Mare

Chilled Calamari, Scungilli
and Shrimp Accented with Lemon, Basil,
and Imported Virgin Olive Oil Atop Gathered Greens

Holiday Salad

Crisp Apples, Bartlett Pears, Pecans, Dried Cranberries
and Iceberg Lettuce Tossed in Balsamic Vinaigrette

Grilled Octopus Salad

Grilled Octopus, Shaved Radish,
Tricolor Peewee Potatoes, and Kalamata Olives
Citrus Vinaigrette

Second Course

Choose One:

Zuppa Dí Mussels

Prince Edward Mussels
with Sautéed Shallots and Garlic
in a Pinot Grigio
Roasted Tomato Broth

Calamari Padella

Crisp Calamari Sautéed with
Sweet Chili Soy Sauce
and White Balsamic Vinegar
Tossed with Sweet Cherry Peppers
and Pine Nuts

Sweet Blue Crab Sauce

San Marzano Tomatoes and
Ribbons of Basil
Over Imported De Cecco Linguine

Penne Bolognese

Slow Simmered Ground Sirloin
and Plum Tomatoes
Topped with Shaved Parmesan

Linguine

with White Clam Sauce

Clams Sautéed with Fresh Basil, Garlic, Olive Oil and White Wine
Over Imported De Cecco Linguine

Third Course

Choose One:

Stuffed Filet of Sole

Spinach and Roasted Peppers
with Lemon Caper Sauce

Shrimp Toscana

Herb Roasted Shrimp
Topped with Herb Breadcrumbs

Chicken Martini

Pan Fried Parmigiano Crusted Chicken Breast
Lemon Chardonnay Sauce

Atlantic Salmon

Roasted Salmon
with Lobster Bisque Sauce

Italian Seafood Pescatore

Baked Red Snapper with Calamari, Prince Edward Mussels,
Clams, Shrimp, Scallops, and Cannellini Beans
in a Light Tomato and Basil Broth

Braised Short Rib

Slowly Braised Boneless Beef Short Rib
in a Barolo Wine Sauce

Surf & Turf ~ Surcharge \$29

Slow Braised Boneless Beef Short Rib with a Barolo Wine Sauce
and Lobster Tail with Drawn Butter

Entrees served with Yukon Whipped Potatoes and Vegetable Medley of
Butternut Squash, Cauliflower, and Brussel Sprouts

Fourth Course

Trio of Holiday Classics

* Seven Layer Cookies*

* Mini Cannoli * Mini Cream Filled Bombolini *

Reservations 5pm-8:30pm ~ Live Piano Music &
Strolling Guitar Trio Singing Holiday Classics
\$79.95 per person Children's Menu Half Price