

GoldMenu

1st Course

#### **Cesar Salad**

Crisp Romaine, Homemade Croutons, & Parmigiana Reggiano

#### Mozzarella En Carrozza

Lightly Battered Fresh Mozzarella with Marinara sauce

#### **Bruschetta**

Tuscan Toast Points topped with Diced Vine Ripe Tomatoes, Fresh Mozzarella & Aged Balsamic Reduction

#### Arancini

2 mini crispy fried rice balls served with san marazano tomato basil sauce

2nd Course

#### **Grilled Center-Cut Swordfish**

served over roasted orzo, chopped shrimp, and shaved asparagus tips with watercress pesto

#### Penne Vodka

Sweet Baby Peas & Prosciutto Served in a Pink Vodka Sauce

#### **Chicken Parmigiana**

Lightly Breaded Certified Organic Bell and Evans Chicken Breast topped with Mozzarella and sauce

#### Salmon Napolitano

Faroe Island Salmon topped with Diced Roma Plum Tomatoes, basil served with roasted garlic chardonnay balsamic glaze over safron risotto

**Lobster Bisque Soup** with a Touch of Sherry

#### **Nonna's Famous Meatballs**

100% All Beef Certified Angus Served in Nonna's Sauce

#### **Famous House Salad**

Mixed Greens with Cucumbers, Tomatoes, Olives & Onions in **Our Famous House Dressing** 

#### Fried Calamari

Tomato Marinara Sauce

#### **Gnocchi Napolitano**

Potato Dumplings, Fresh Mozzarella, Plum Tomatoes Sauce OR Pesto Sauce

#### **Eggplant Parmigiana**

Topped with Mozzarella and Marinara Sauce

#### **Short Rib Parpadella**

Wide Ribbon Pasta tossed with Pulled Slow Braised Short Ribs, Sliced Exotic Mushrooms and Peas in a light Vodka Sauce

#### **Chicken Francese**

Lightly Battered Sautéed in White Wine & Lemon Butter Sauce

**Jumbo Shrimp Scampi** Five U-10 Shrimp served in a White Wine Lemon Garlic Sauce over Linguini

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**Classic Famous Cannoli** 

(Choice of one) Homemade Tiramisu

**Chocolate Mousse Cake** 

\*Soft Drinks/Coffee/Tea Included\*

\$75.95

Happy Mother's Day from the Ferraro Family



Platinum Menu

1st Course

#### Lobster Bisque Soup

With a Touch of Sherry

#### **Tender Grilled Marinated Octopus**

String Beans, Fingerling Potatoes, Olive Oil Lemon Vinaigrette

#### Tuna Crisp

Ahi Tuna Tartar served with an Avocado Salsa Served on a Sesame cracker drizzled with a Thai Wasabi Ailoi

#### **Roasted Beet Salad**

Organic baby Arugula, Walnuts, sliced pearscrumbled goat cheese in a Honey Lemon Vinaigrette

### Fresh Burrata

Fresh Burrata cheese served with sliced blood orange, organic baby arugula, fig marmalade, toasted pistachios drizled in with extra virgin olive oil

#### **Chilled Jumbo Shrimp Cocktail**

served with fresh lemons and Horseradish cocktail sauce

#### Ferraro's Salad

Organic Baby Greens, Fresh Strawberries, Sugar Coated Walnuts, & Goat Cheese in Raspberry Vinaigrette

2nd Course

#### **Chilean Sea Bass**

Pan Seared Served Over Asparagus, Broccoli Rabe, Grape Tomatoes & Cannellini Beans Topped With Shaved Fennel in a Roasted Garlic Tomato Broth

#### 8 oz. Certified Angus Filet Mignon

100% Natural Grass Fed Finished with Barolo Wine Reduction and Roasted Garlic Herb Mashed Potatoes

#### **Veal Parmigiana**

Plum de Veau Veal, tender veal scallopini lightly breaded and topped with mozzarella cheese in a san marazano tomato sauce served with handmade fettuccini

#### **Day Boat Scallops**

Pan Roasted Day boat scallops served over a lobster, tomato and asparagus risotto

#### **New York Strip**

Angus Certified grilled 16oz New York strip with roasted fingerling potatoes and sauted caulini finished with a chimichurri sauce

#### **Stuffed Gnocchi**

With a Truffle Mushroom Dexelle, Served with Filet Mignon Tips, Asparagus, Cherry Tomatoes, Madeira Wine Mascarpone

#### Linguine Malafemina

4 oz. Lobster Tail, Whole & Chopped Clams, Shrimp, and Kalamata Olives Served Over Linguine in a Roasted Garlic Chardonnay Wine Sauce

#### **Porkchop Valdestano**

Stuffed French cut Pork Chop with Prosciutto Di Parma, and Fontina Cheese lightly Egg battered and baked in a wild Mushroom marsala wine sauce

Warm Chocolate Lava Cake

Anna's Homemade Ricotta Cheese Cake

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Tartufo

\*Soft Drinks/Coffee/Tea Included\*

\$95.95 Happy Mother's Day from the Ferraro Family



# **Children's Menu**

### **Entrée** (Choice of 1)

Mozzarella Sticks Spaghetti and Meatballs Personal Pizza

**Chicken Fingers** 

Child's Ravioli

Child's Chicken Parmigiana

Ferraro's Mac & Cheese

## Dessert

**One Scoop of Ice Cream** 

\*Soft Drinks Included\*

\$24.95

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