

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

Happy Mother's Day from the Ferraro Family