

Today's Specials

Appetizer

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Tre Caldo Specialita **12.95**

Whole baked clams, seafood cakes and portabello paisano.

Eggplant Bughati **8.95**

Eggplant marbles breaded and fried to golden brown topped with our marinara sauce and shaved Romano cheese.

The Back Nine **11.95**

An antipasto consisting of three littleneck clams, three baked clams and three shrimp cocktail.

Soup

Minestrone - 3.95

Lobster Bisque 4.50

Upgrade your complimentary house salad to a Caesar,
Garden, Greek or Fresh Mozzarella, tomato and basil- \$3.50

Our Featured Cocktails

Mother's Little Helper **6.95**

Vodka, Chambord raspberry liqueur and a splash of cranberry juice.

Mother's Paradise Marini **6.95**

Whipped Cream Vodka,, cranberry juice & pineapple juice. Garnished with a pineapple wedge.

Wine

Relax Riesing **6.95**

Refreshingly Sweet with a taste of mandarin orange and tangerine.

Desserts

Sugar-Free New York Cheese Cake **6.95**

Crème Brulee **6.95**

Vanilla custard with a hint of cognac, topped with caramelized raw sugar, and garnished with some fresh berries.

Apple Crumb Cheesecake **6.95**

An upscale treat featuring two favorites, New York cheesecake and Apple crumb pie, garnished with whipped cream and cinnamon.

Gluten Free & Sugar Free Desserts Available

Happy Mothers Day

Chicken Michaelangelo

19.95

Breaded chicken cutlet topped with chopped crimini mushrooms, fresh basil and baked mozzarella cheese served in a light mushroom cream sauce with your choice of pasta.

Four Cheese Pasta Pockets

17.95

Pasta pockets gently stuffed with four imported cheeses, Robiola, Grande Padano, Teleggio and Ricotta, accented with pear. Served with creamy confetti Alfredo sauce.

Tilapia Torino

18.95

Tilapia, a white flakey fish, encrusted in a special breadcrumb mixture of garlic, crushed cashews, hint of honey, and a touch of butter, served on a spool of fresh steamed spinach.

Milleridge Milano

15.95

Oversized Rigitori pasta, tossed with ricotta cheese and old fashioned meat sauce (pork and beef) served with 3 of nana's meatballs.

Veal Chop Ala James

29.95

Veal chop Italian style topped with sliced prosciutto, spinach and mozzarella cheese served under a mushroom laden Marsala wine sauce.

Veal Chop Ala Stefano Krane

29.95

Veal chop topped with a mushroom flavored scampi served under a crimini laden Marsala sauce with a side of bright green broccoli rabe sautéed lightly in oil and garlic.

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