

MENU COSTIERA AMALFITANA

(Hot mixed bread basket & EVOO dip)

-Antipasti

Insalata di Mare Fresca

(medley of seafood prepared w/ octopus, calamari, shrimp & fennel in amalfi dressing)

-1st Course

Spaghettoni alle Cozze

(w/ mussels, pecorino romano & vino bianco toasted)

-2nd Course

Gamberoni Gratinati

(baked shrimp prepared w/ butter, garlic, japanese breadcrumb, vino bianco & parmigiano reggiano crusted)

-3rd Course

Salmone in Crosta

(pistachio crusted w/ butter, garlic, & lemon; finished in the oven)

-Contorni

Broccoli Rabe Saute`

Insalata Misticanza

(EVOO & aceto dressing)

-Fruita

Strawberry & Whipped cream

-Caffe`

Coffee Gelato w/ a shot of Kimbo Espresso

-Dolce`

Famous Napoleon Hot Baked Sfogliatelle