



273 Duaneburg Road, Schenectady, NY 12306 | 518-355-2090

Brought to you by:



Course 1

Fried Oysters

Chesapeake Bay oysters dredged in seasoned flour & fried, finished with a chipotle pepper & roasted garlic cream sauce

Wild Mushroom Risotto

Served with mascarpone cheese & crispy prosciutto

Calamari Marinara

Tender calamari, onions & mushrooms sautéed with white wine, butter, garlic & marinara sauce

Carpaccio

Thinly sliced tenderloin of beef served with a horseradish gremolata, caramelized red onions, imported Romano cheese & a Dijon vinaigrette

Course 2

Chicken Pastina Soup or Tossed Salad

Course 3

Homemade Cavatelli

Spaghetti all'Amatriciana

Imported Italian tomatoes sautéed with olive oil, onions, pancetta, crushed red pepper & basil

Pasta Primavera

Fresh garden vegetables sautéed in olive oil with garlic & grated Romano cheese, tossed with penne

Rigatoni Bolognese

Lean ground beef, carrots, onions & fennel seed simmered with tomato sauce & topped with aged Romano cheese & fresh basil

Course 4

Zuppa di Pesce

A combination of shrimp, scallops, clams & Prince Edward Island mussels, sautéed with white wine, butter, garlic & marinara sauce

Chicken Sorrento

Breaded & baked chicken cutlet topped with prosciutto, roasted peppers, eggplant, marinara sauce & mozzarella cheese

Veal and 3 Cheeses

Tender veal medallions, roasted peppers & mushrooms sautéed with Marsala wine, topped with Asiago, Gorgonzola & Fontina cheeses

Coquilles St. Jacques

Fresh sea scallops & mushrooms served with a fresh herb & sherry cream sauce, topped with melted Swiss cheese

\$25 Per Guest Plus Beverages, Tax & Gratuity
Please base gratuity on full meal value & quality of service