

# Happy Mother's Day



## Appetizers

### Fratello's Meatballs

Topped with marinara and shaved parmesan. 7

### Arancini

Parmesan risotto balls stuffed with roasted red pepper and spinach, served with marinara & parmesan. 11

### Seafood Stuffed Mushrooms

Baked and topped with melted mozzarella. 12

### Fried Mozzarella

Hand-breaded mozzarella with house marinara. 9

### Antipasto

Mixed greens, breaded eggplant, marinated artichoke, salami, prosciutto, caprese, kalamata olives, pesto chicken, Peruvian peppers. Served with house balsamic. 14

### Bruschetta

Served on Romano focaccia garlic bread. 10

### Fried Calamari

Lightly breaded rings with hot cherry pepper, lemon butter, garlic, basil, and white wine over linguine. 14

### Shrimp Cocktail GF

4 jumbo shrimp simmered in a blend of seasoning, chilled and served with cocktail sauce. 16

### Pan Seared Scallops GF

Large day boat scallops dry seared, served over greens with balsamic reduction and shaved parmesan. 16

### Sicilian Sausage Soup GF

Fresh spinach, tomato, sausage, rice, hot pepper and melted mozzarella. Cup 6 Bowl 8

## Salads

### House Garden Salad GF

Mixed greens, tomatoes, red onion, carrots, cucumbers, shredded mozzarella, and croutons. 8

### Caprese Salad GF

Sliced vine-ripened tomato layered with fresh mozzarella, kalamata olives, fresh basil, and extra virgin olive oil. Served with house balsamic dressing. 10

### Caesar Salad GF

Crisp romaine tossed with traditional or creamy dressing topped with croutons and shaved parmesan. 9

### Bistro Salad GF

Mixed greens, bacon, feta, tomato, onion, and sliced egg. 12

### Salad Toppings

Grilled chicken 7 – Sirloin Tips 12 – Grilled Salmon 12

## Entrees

All non-pasta entrees served with choice of side dish. Add a side garden or Caesar salad for \$4

### Seafood Sophia

Lobster, scallops, shrimp, mussels, with mushrooms and roma tomatoes in a lobster sherry cream tossed with bowtie, garnished with scallions. 28

### Baked Stuffed Haddock

Seafood stuffing, lobster sherry cream, melted mozzarella. 21

### Seafood Fra Diavolo GF

Lobster, scallops, shrimp, spicy marinara over linguine. 28

### Seafood Fettuccine GF

Lobster, scallops, shrimp, alfredo tossed with fettuccine. 28

### Roasted Vegetable Salmon GF

Grilled salmon over grilled harvest vegetables and chickpea salad with honey chipotle beurre blanc. 23

### Cedar Planked Halibut GF

8 oz. fresh halibut, blistered tomato, avocado & cucumber panzanella salad, lemon tarragon butter. 37

### New York Sirloin GF

12 ounce center cut with your choice of roasted garlic gorgonzola butter or Chianti demi-glace. 32

### Beef Tenderloin GF

Slow roasted beef tenderloin with mushroom demi-glace. 32

### Chicken Capri GF

Chicken breast sautéed with roma tomatoes, onions, artichoke hearts, fresh garlic, and parmesan. Tossed with bowtie pasta and finished with shaved parmesan. 20

### Chicken Parmesan GF

Breaded breast baked with marinara, topped with melted mozzarella. Served with choice of pasta. 19

### Chicken & Broccoli Alfredo GF

Chicken, broccoli, and alfredo sauce with fettuccine. 21

### Chicken Marsala

Mushrooms, garlic, marsala wine butter sauce, served over linguine. 19

### Pan-seared Duck Breast

Blueberry, basil, & lavender risotto with grilled asparagus. 34

### Lasagna

Pasta, ricotta, parmesan, pepperoni, meat sauce, mozzarella. 17

### Baked Stuffed Shells

Ricotta filled shells with marinara and mozzarella. 16

### Northender GF

Meatball, sausage, and breaded chicken breast baked on penne with marinara and mozzarella. 19

GF—These items can be prepared gluten-free. Please inform your server.