



"TOPS IN VIEW AND SEAFOOD TOO"

CUSTOMIZE YOUR OWN MENU

Appetizer

Bruschetta with Tomato

20.00 dozen

Batter Fried Shrimp, Cayenne Aioli

32.00 dozen

Mini Crab Cakes

66.00 dozen

Antipasto Plate – Salami, Mortadella, Sopressata,
Olives, Peppers and Cheese

7.25 per person

Fried Calamari, Tartar Sauce and Cocktail Sauce

7.00 per person

Sicilian Calamari

7.00 per person

Fried Zucchini

7.00 per person



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Maximum of 2 choices per section

Starters

15.00 per person

Classic Caesar Salad Dinner Salad with Shrimp Bay Shrimp Cocktail

Bowl of New England Clam Chowder

Bowl of Seafood Bisque

Fried Calamari Sicilian

Calamari Crab Cake

Pasta Course

10.00 per person

Penne Bolognese

Penne Pasta Nona Rose

Penne Past Tomato, Basil, Eggplant and Salted Ricotta a Nona Rose

Penne Pasta

Basil Pesto

Desserts

8.75 per person

Cheesecake

Tiramisu

Sicilian Cannoli



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Entrees

Choose 3 from below

Grilled Salmon Filet

Salmon Sicilian

Filet of Sole Dore

Pan Fried Filet of Sole

Grilled Swordfish

Chicken Picatta

Chicken Parmigiana

The above entrees are all served with mashed potatoes and seasonal vegetables 28.00 each

14 oz Prime New York Steak 52.00

9oz Prime Filet Mignon 50.00

6oz Prime Filet Mignon 42.00

Steaks served with creamed spinach and truffle fries

Pan Roasted Rock Cod

Sautéed with Mushrooms and Tomatoes, over Mashed Potatoes 25.00

Fried Prawns

Vegetables and Truffle Fries 28.00

Prawns

Sautéed with Mushrooms and Tomatoes served with Rice 28.00

Risotto

Mushrooms and Truffle Oil 24.00

Penne Pasta Nona Rose

Tomato, Basil, Eggplant and Ricotta Salata 24.00