

# ENTRÉES



## PASTA

### SUNDAY ITALIAN FEAST

Gramma's Original Recipe  
Meatball / Sweet Sausage  
Boneless Pork Ribs  
Cooked in Lena's Parma Tomato Sauce  
Simmered for 8 Hours  
Served over Ziti  
45

### CHICKEN RIGGIES

"A Utica, New York Specialty"  
Boneless Chicken Breast / Bacon  
Onions / Garlic / Mushrooms  
Bell & Hot Cherry Peppers  
Light Marinara / Basil / Rigatoni Pasta  
42

### GNOCCHI CARBONARA

Potato Ricotta Dumplings  
Guanciale / Parmesan Reggiano &  
Locatelli Cheeses  
Cracked Black Pepper  
Egg Yolk Sabayon Espuma  
44

### ORECCHIETTE ALLA BARESE

Italian Sweet Sausage / Broccoli Rabe  
Cherry Tomatoes / Garlic  
Extra Virgin Olive Oil  
Italian Seasoned Bread Crumbs  
38

### LINGUINE VONGOLE

#### RED

San Marzano Tomatoes / Crushed  
Garlic / Clam Juice / White Wine  
Butter / Parsley  
44

#### WHITE

Extra Virgin Olive Oil / Garlic  
Clam Juice / White Wine  
Butter / Parsley  
44

## CLASSICO

Choice of Chicken (38) or Veal (48) / Served with Pasta & Zucchini

### MARSALA

Onions / Cremini Mushrooms / 24 Month Aged Sicilian Marsala Wine  
Demi-Glace / Fine Herbs

### FRANCAISE

Egg Battered / Sherry Wine / Lemon / Butter & Parsley

### FLORENTINE

Garlic / Onions / Spinach / Mushrooms / White Wine  
Cream / Melted Provolone

## CARNE

### STEAK OF THE DAY

Ask you server what Prime cut of meat  
the chef selected and the preparation.  
MP

### COLOSSAL VEAL PARMESEAN

Sunday Sauce / Mozzarella  
Fontina & Parmesean Cheeses / Ziti  
68



### PORK SPEDINI

Cheshire Pork Tenderloin  
Stuffed with Onions / Garlic  
Seasoned Italian Breadcrumbs  
Auricchio Provolone Cheese / Spinach  
Garlic Vinegar Sauce  
38

## MARE

### SHRIMP SCAMPI RISOTTO

Acquerello Rice from Piedmont  
White Wine / Garlic / Lemon Butter  
Parmesan Reggiano  
46

### DIVER SCALLOPS

Pan Seared U-8 Diver Scallops  
Pork Belly Risotto / Spring Pea Coulis  
Pea Tendrils  
48

### SALMON

Pan Roasted Faroe Island Salmon / Fennel  
Cara Cara Orange & Red Onion Salad  
44



Grandma's Specialties