

APPETIZER

CHOICE OF:

INSALATA FRATELLINO

Romaine lettuce, hearts of palms, sweet corn, tomatoes and avocado with a fancy dressing

CALAMARI FRITTI E ZUCCHINI

INVOLTINI DI MELANZANE

Thin slices of eggplant filled with fresh mozzarella, ricotta and roasted peppers baked with fresh tomatoes

PROVOLETTA SCOTATTA

Imported Provolone cheese, pan-seared melted to perfection with extra-virgin olive oil and fresh oregano over a bed of arugula

MAIN

CHOICE OF:

SPAGHETTI ALLA CARBONARA

Imported pancetta, shallots, in a light cream sauce and pecorino romano

GNOCCHI QUATTRO FORMAGGI

Homemade ricotta and potato gnocchi with a four cheeses sauce

POLLO FRANCESE

Lightly battered breast of chicken in a lemon white wine sauce

VITELLO AI TRE FUNGHI

Pan seared veal medallions served over a fine sauce of porcini, shitake and Portobello mushrooms

SALMONE PERE COTTE AL VINO

Fresh fillet of salmon pan seared with fresh pears pouched in a red wine sauce

DESSERT

CHOICE OF:

GRANDMA'S ALE FAMOUS TIRAMISU

CHOCOLATE MOUSSE CAKE

POUCHED PEARS AND RED WINE SERVED WITH ITALIAN VANILLA GELATO

PRICE:\$35 (Tax and gratuity excluded)

APPETIZER

CHOICE OF:

INSALATA PERA COTTA

Pouched pear in red wine with goat cheese, roasted almonds over watercress salad with chef special dressing

CARPACCIO DI MANZO

Thin slices of marinated raw beef on a bed of fresh arugula, topped with capers, fresh chopped tomatoes, lemon and parmesan cheese

CALAMARI FRITTI E ZUCCHINI

INVOLTINI DI MELANZANE

Thin slices of eggplant filled with fresh mozzarella, ricotta and roasted peppers baked with fresh tomatoes

MAIN

CHOICE OF:

PAPPARDELLE AL PORCINI

Homemade with fresh imported porcini mushrooms, white truffle oil and parmigiano

CANNELLONI DELLA NONNA

Grandma's Ale recipe; stuffed with ricotta and parmigian cheese and spinach, served with fresh tomatoes and a bechamel sauce

POLLO PARMIGIANA

Lightly breaded baked in the oven with our homemade tomato sauce and fresh mozzarella cheese melted to perfection on top

VITELLO ALLA SALTIMBOCCA

Pan seared veal medallions with prosciutto di Parma in our demi glace sauce with fresh sage

BRANZINO ALLA LIVORNESE

Pan seared fresh branzino, Calamatta black olives, capers, shallots and fresh chopped tomatoes

DESSERT

CHOICE OF:

GRANDMA'S ALE FAMOUS TIRAMISU

CHOCOLATE MOUSSE CAKE

POUCHED PEARS AND RED WINE SERVED WITH ITALIAN VANILLA GELATO

PRICE:\$50 (Tax and gratuity excluded)