

Christmas

CHRISTMAS EVE MENU

APPETIZERS

MONALYSSA PORTABELLA

Portabella mushrooms stuffed with spinach roasted peppers & mozzarella cheese in a white wine sauce. 9.95

COCONUT SHRIMP

Shrimp Baked in a Coconut Cream sauce 12.95

STUFFED MUSHROOMS

Stuffed Mushrooms with crabmeat or Stuffed Mushrooms with Sausage & Spinach. Baked in a white wine sauce. 9.95

ENTREES

All Entrees Include: Soup & Salad

POLLO ESPRESSO

Chicken rolled with ham & cream cheese; Sauteed in a espresso sauce Served over Fried Bananas 22.95

POLLO ADRIANA

Chicken with Crabmeat, Shrimp, & Lobster Meat in a Raspberry Walnut Sauce over Beef Tortelloni 22.95

STUFFED VEAL CHOP

Veal chop stuffed with sundried tomatoes prosciutto & Imported provolone cheese; sauteed with mushrooms in a white & plum sauce served over beef Tortaloni 39.95

VEAL MONA

Veal Sauteed with Shrimp Sausage escarole shallots in a Florio marsala wine sauce; Served over beef tortaloni 25.95

PORK OSSO BUCCO

Pork shank braised than slowly cooked in tomato sauce served over risotto 27.95

SEAFOOD RIVIERA

Lobster Tail, Shrimps, Clams Casino, Clams Oreganata, Flounder, & Scallops; Baked in a Garlic & White Wine Sauce Over Linguini 35.95

SHRIMP FLOUNDER

Shrimp & Flounder Stuffed with crabmeat in a white wine sauce Over Angel Hair 27.95

RED SNAPPER ALLA LEILA

Red Snapper Sautéed with artichoke hearts, mushrooms, capers, & fresh tomatoes; In a white wine sauce Over Choice Side 27.95