

CALOGERO'S

CUCINA ITALIANA

Mother's Day

Sunday, May 9th, 2021

Appetizers: Choose One:

Crab Cake

Chipotle Aioli, Arugula Salad

Fried Calamari

Pomodoro, Garlic Aioli

Buratta Mozzarella

Arugula, Fresh Figs, Prosciutto, Balsamic Reduction

Beef Carpaccio

Arugula Salad, Roasted Garlic Aioli

Shrimp Cocktail

Traditional Cocktail Sauce

House made Meatballs

Ricotta Cheese, Basil Chiffonade

Caesar Salad

Hearts of Romaine, Creamy Caesar Dressing

Arugula Salad

Arugula, Shaved Parmigiano Reggiano, Fresh Squeezed Lemon, EVOO

Entrees: Choose One:

Chicken Parmigiano

Pomodoro Sauce, Mozzarella, Rigatoni Pomodoro. \$43.95

Veal Parmigiano –add'1 5

Chicken Francese

Lemon, White Wine Sauce, Green Beans, Mashed Potatoes.

\$43.95

Veal Francese -add'1 5

Penne Alla Vodka

Prosciutto, Red Onions, Tomato Cream Sauce. 39.95

Fresh Cavatelli & Sausage

Ground Hot & Sweet Sausage Ragù, Fried Buratta 44.95

Lasagna Bolognese

Layers Of Fresh Pasta, Tomato Meat Sauce. 43.95

Pan Seared Salmon

Oreganata, Broccoli Rabe, Fingerling Potatoes. 48.95

Chilean Sea Bass

Pan Seared, Mango Salsa, Fingerling Potatoes, Asparagus. \$59.95

Hand Cut Papardelle

Lobster, Wild Mushrooms, Truffle Cream Sauce. 49.95

Buratta Filled Ravioli

Crab Meat, Parmesan Cream Sauce. 48.95

Boneless Short Rib

Natural Gravy, Creamy Polenta, Green Beans. 54.95

Filet Mignon

Grilled, Port Wine Gravy, Truffled Polenta, Asparagus. 56.95

Desserts: Choose One:

Chocolate Truffle Cake | NY Cheesecake | Lemon Sorbet

