

La Cena Dinner Menu

-Soups-

Pasta e Fagioli or Italian Vegetable 6

-Appetizers-

Eggplant Rollatini- Thin sliced breaded eggplant, stuffed with fresh ricotta, mozzarella, topped off with a fresh plum tomato sauce. 12

Antipasto Misto- Fresh sliced Italian meats and cheeses with fresh marinated vegetables. 14

Polpette di Granchio- (2)Homemade pan fried crab cake served over a bed of arugula with a red pepper sauce. 12

Calamari Dorati- Breaded calamari and banana peppers served with a zesty marinara sauce. 12

Bufala Napoletana- Tomato steak, bufala mozzarella, sliced eggplant, topped with a homemade balsamic reduction. 14

Sautéed Cockles or Mussels- Served with a garlic white wine sauce, or a tomato sauce.
Cockles- 13 Mussels-10

Clams Casino- (5) Stuffed with bacon, red peppers, sweet onions, bread crumbs, topped off with melted butter. 14

-Salads-

Mediterranean Salad- Romaine, Grilled shrimp, fresh lump crabmeat, pan seared scallops in an extra virgin olive oil vinaigrette. 14

Wedge Salad- Iceberg lettuce served with crispy bacon, fried leeks, dried cranberries, topped with crumbled blue cheese dressing. 9

Caesar Salad- Romaine hearts with homemade croutons topped with shredded parmesan in a homemade Caesar dressing. 7

House Salad- Spring mix, cherry tomatoes, red onions julienned carrots in a homemade balsamic dressing. 7

Arugula Almondine- Arugula salad with spiced roasted almonds, sliced pears, julienned carrots, topped with homemade citrus vinaigrette. 9

-Pasta-

Homemade Gnocchi- Served in a gorgonzola cheese, Bolognese, or fresh tomato sauce. 18

Rigatoni Amatriciana- Pancetta, tomatoes, pecorino cheese and Italian chilies. 16

Penne Alla Vodka- Vodka tomato sauce, prosciutto and cream. 16

Capellini con Pomodoro y Granchio- Served with lump crabmeat, plum tomatoes roasted garlic, fresh basil. 22

Ravioli di Ricotta- homemade ricotta stuffed ravioli in a cherry tomato basil sauce. 14

Fettuccini la Cena- Served with Sautéed shrimp and scallops along with garlic, basil in a Roma tomato cream sauce. 24

Paccheri con Salsiccia- Paccheri served with fresh Italian sausage, sweet peas, in a homemade tomato cream sauce. 18

-Pollo-

Chicken alla Parmesan- 10oz chicken cutlet topped with homemade tomato sauce and mozzarella cheese. 16

Chicken Marsala- Mixed mushrooms in a marsala demi-glaze sauce. 16

Chicken Cacciatore- Sautéed with mixed mushrooms, red peppers, and kalamata olives, in a garlic white wine sauce, and a touch of tomato. 17

Chicken La Casa- Sautéed with asparagus, jumbo lump crabmeat, served in a brandy cream sauce. 16

-Vitello/Bisteca-

Veal Parmesan- (2) Veal cutlets topped with a homemade tomato sauce and fresh mozzarella. 18

Veal Limone- (2) Veal medallions sautéed in a lemon wine sauce with fresh shallots. 18

Veal Saltimbocca- (2) Veal medallions sautéed with prosciutto, fresh sage, in a white wine sauce. 18

Veal Marie- (2) Grilled veal medallions served over fresh arugula with cherry tomatoes, shaved parmesan cheese, with a citrus dressing. 18

Filet Mignon- 8-oz. filet grilled to perfection, topped off with a porcini, shiitake, and button mushroom cream sauce. 30

Steak and Fries- 14-oz. New York strip grilled sided with homemade steak fries. 25

Surf and Turf- 8-oz. Filet with an 8-oz. broiled lobster tail. 40

-Pesce-

Filet of Salmon- Grilled with a lemon oil sauce or picatta sauce. 22

Linguini Pescatore- Shrimp, calamari rings and tentacles, mussels, clams and a 3 oz. lobster tail in a white or red sauce.

24

Mixed Grilled Seafood- Salmon, Shrimp, Scallops, and a 3 oz. lobster tail. 28

Grilled whole Branzino- Grilled and deboned tableside, topped off with lemon oil and black cracked pepper. Market price

-Sides-

-All meals come with Chefs choice of vegetable and starch. You may sub both out for pasta.

-Additional Sides-

Asparagus	6
Broccoli Rabe	7
Spinach	5
Lump Crabmeat	7
Shrimp	7
Scallops	7
Chicken	5
Additional side of pasta	5

Consumer Advisory- Consumption of uncooked meat, poultry, or seafood may increase the risk of foodborne illnesses. Alert your server if you have special dietary requirements.

