

Appetizers

Fried Calamari

Tender calamari fried and served with a side of spicy marinara sauce

Zuppa di Cozze

Fresh PEI mussels served in a Red or White Sauce

Antipasto Freddo Giardino

Mozzarella, Prosciutto di Parma, soppressata, roasted pepper, parmigiano, and zucchini

Baked Clams (6 pieces)

Fresh Little Neck clams baked Oreganata style

Mozzarella Carrozza

Mozzarella, rustic bread, parmigiano and eggs, pan fried with marinara sauce

Rigatoni Filetto di Pomodoro

Plum tomato, garlic and basil

Penne alla Vodka

Our classic creamy vodka sauce

Portobello Balsamico

Sautéed portobello mushroom in an aged balsamic glaze

Chef's Tasting (for two)

A selection of hot & cold appetizers with seafood (\$5 supplemental)

Entrée

Capellini Romeo e Julietta (\$13 additional)

Half Maine lobster, sea scallops, shrimp, truffle puree, cream and prosecco

Shrimp Scampi

Shrimp sautéed in a classic scampi sauce of white wine and garlic

Francese Duet

Breast of chicken and jumbo shrimp pan fried with white wine sauce and fried artichokes

Veal Scallopine Marsala

Veal scallopine sautéed in a marsala wine sauce and mushrooms

Ravioli D' Aragosta

Lobster ravioli with asparagus, shrimp, & sundried tomatoes in a vodka sauce

Pork Ossobuco con Gnocchi

Braised pork shank, and fresh vegetable sauce over gnocchi

Salmon St. Michele

Atlantic Salmon filet baked with zucchini, olives, and breadcrumbs

Eggplant Parmigiana

Eggplant stacked between layers of Ricotta & mozzarella cheeses set over homemade marinara sauce

Villa Russo Parmigiana Combo

Eggplant, Shrimp, Ravioli

Chilean Seabass (\$7.50 additional)

Fresh tomatoes, garlic, with seasoned breadcrumbs and fresh herbs

Chicken Napoletano

Chicken scallopine topped with grilled eggplant, prosciutto and melted mozzarella in a francese sauce

Aged "Sterling Silver" Shell Steak (\$7.50 additional)

Char-broiled 16 oz. shell steak prepared to order

Dessert

Your choice of dessert, presented to you tableside

Complimentary glass of Champagne served with dessert

\$47

(plus tax and Gratuity)

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