

# Dinner

## APPETIZER

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**AHI TUNA SPRING ROLLS 21**

Served w/ ginger soy dip sauce

**MEATBALLS & BROCCOLI RABE 17**

**ESCAROLA & BEANS 17**

**BAKED CLAMS CASINO 18**

Peppers & onions w/ bacon in a white wine lemon butter sauce

**BURRATTA & ROASTED RED PEPPERS 19**

## MAIN COURSE

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includes choice of soup, house or caesar salad

**PISTACHIO SALMON 36**

Over fingerling potatoes & spinach topped w/ raspberry sauce

**BARRAMUNDI & MANGO 34**

Over crab mashed potato & mango salsa

**SUNDAY GRAVY 31**

Italian sausage, beef braciola & meatballs w/ rigatoni pasta

**SEASONED CHICKEN 29**

Half roasted chicken cut in pieces seasoned in fresh herbs finished in a light balsamic vinaigrette

**CRAB CAKES 48**

Over scallion mashed potato & asparagus

**FRENCH CUT PORK CHOP 47**

Giambotta Style

## DESSERT

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ASK SERVER FOR  
DESSERT MENU

**SEAFOOD TRIO 44**

Half lobster tail, shrimp scallops, colossal crab meat in a scampi sauce over angel-hair pasta

**FILET MIGNON 52**

Over truffle mashed potato & grilled asparagus

**MEAT LASAGNA 31**

**TWIN LOBSTER TAIL 52**

Choice of **francaise** or **fra diavolo** over mafaldine pasta

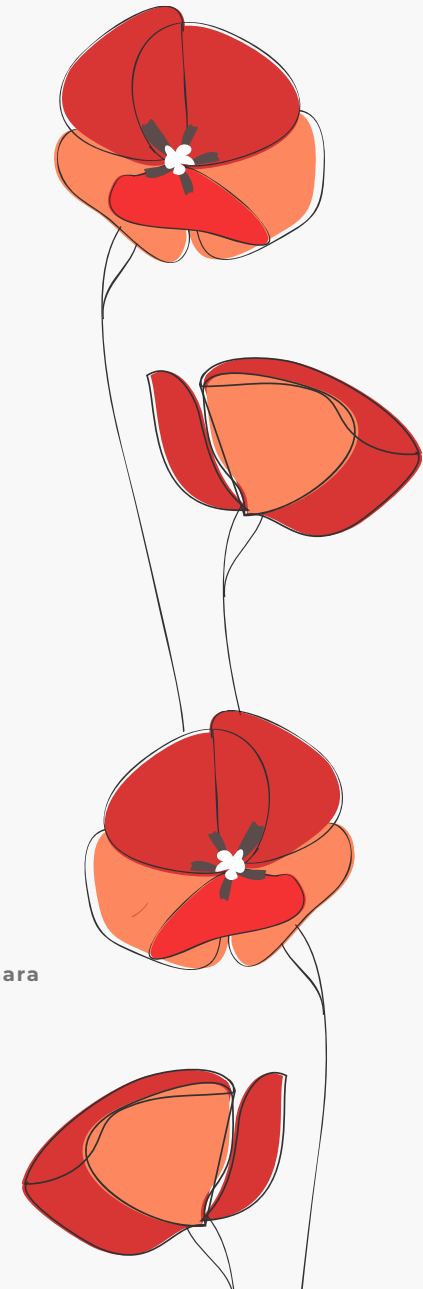
**COLASSAL SHRIMP 36**

Over mafaldine pasta in your choice of **scampi** or **marinara**

**CHICKEN PARMESAN 32**

Over penne pasta

**VODKA RIGATONI 29**





*Sal De Fortés*  
RISTORANTE