Shakespeare's Feast of the Seven Fishes

Appropriate complimentary wines will be served

Act I
CALAMARI CROCCANTI
Crispy hand battered calamari
with a sweet Clabrian pepper coulis

Act II
BISQUE DI GRANCHIO
Classic Lump Crab bisque finished with a sherry float

Act III
TONNATELLO
Tonnatello - chopped iceburg, flaked albacore tuna,
grape tomatoes, shredded mozzarella in a Venetian vinaigrette

Act IV
SALMON ALLA SPAGNOLAR
Seared Salmon over haystack potato floss,
finished with a luxurious sugo alla Mattalota

Act V
BACCALA ALLA NAPOLETANA
Traditional oven simmered Christmas Cod

Act VI
CAPESANTE GRATINATE AL FORNO
Parmesan baked scallops in the half shell

Act VII
FOGLIA DI ARAGOSTA ~ "LEAVES OF LOBSTER LASAGNA"
Baked banners of egg pasta, layered with Lobster
and herbed parmesan bechamel

Epilogue
PANNA COTTA ALA TIRAMISU
Classic Italian custard accented with notes of
espresso, cocoa & brandy, garnished with lady finger biscuits

Tuesday
Dec 16th
6:30 pm

$99.00 PP ++

Reservation Only

Limited Availability

724-752-4653
ext 100

3% fee for credit & debit transactions

1495 Mercer Road, Ellwood City Pa 16117