



Three-Course Prix-Fixe Dinner for Two at Padre Figlio

*Appetizers*

Pan-fried calamari

Carpaccio of smoked salmon with capers, onions, tomatoes & arugula

Crespelle — stuffed baby eggplant with bufala ricotta in fresh tomato sauce

Jumbo asparagus and baby artichokes with roasted sweet peppers

Baked littleneck clams — oreganata or casino

Lobster bisque or soup of the day

*Main Courses*

Chateaubriand for two with au jus, roasted potato & grilled asparagus

Grilled skirt steak of prime beef with garlic & herbs, potato & vegetable of day

Chicken or veal parmigiana with penne, fresh tomato & basil

Atlantic wild salmon — grilled or sauteed meuniere

Filet of lemon sole — meuniere or francaise

Spaghetti ai frutti di mare in mild, medium or spicy fra diavolo sauce

Chitarra alla neve — homemade spaghetti, fresh tomato, prosciutto & filet mignon topped with shavings of ricotta salata

Homemade ravioli & funghi in purée white truffle sauce

*Coffee*

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Espresso

Decaf

Tea

Cappuccino

*Dessert*

Homemade tiramisu

Homemade cannoli

Chocolate mousse cake

NY vanilla cheesecake

Gelati (chocolate or vanilla)

Sorbetti (lemon or mango)